

La Gioiosa

Berry Fizz
Semi Sweet Sparkling



REGION

Veneto

VARIETY

Cuvée of the base wine composed of various red berry vines among which Merlot stands out.

Production Area: Areas dedicated to vine-growing in the north-eastern regions of Italy with deep, medium-textured soils.

Training system: Mostly extensive radiating or spindle systems.

Harvest period: September

Vinification: The stemmed grapes are put into fermenters for maceration of the must in skin contact for 8-10 days. The must is then put into vessels where the fermentation takes place at a controlled temperature of 15-16°C. Upon reaching the required alcohol and sugar content, the fermentation is stopped by refrigeration. The aroma of "strawberry" grape is added to the semi-sparkling wine.



TASTING NOTES

Intense ruby red and a fine, delicate perlage with persistent foam. Intensely fruity of strawberry grapes and wild strawberries. Sweet and zesty flavor. Medium-bodied with an agreeable aromatic lingering sensation.

FOOD PAIRINGS

Delicious by itself with flans or biscuits, cakes and pastries, it transforms into a flavorful bubbly cocktail perfect for aperitifs adding ice and berries.