

La Gioiosa



Prosecco
DOC Treviso



REGION

Veneto

VARIETY

100% Glera

Production area: It extends in the province of Treviso into the DOC area of Prosecco including the hills of morainic origin over the plain with medium-textured soils of alluvial origin.

Training method: Single espalier, double canopy and radiating systems.

Harvest time: Second ten days of September.

Vinification:

Grapes are harvested. Grapes are pressed. Must is transferred to a temperature-controlled tank and chilled to slightly above freezing. Must is racked to a temperature-controlled pressurized tank (autoclave) where the first fermentation is provoked. Wine is stabilized using temperature control. Second fermentation is provoked. The now sparkling wine is bottled. Second fermentation: The must is then put into vessels where the fermentation takes place at 15-16° C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content, the fermentation is stopped by refrigeration.

TASTING NOTES

Very pale straw yellow and a fine, persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavorsome sensation on the palate is followed by a fruity and harmonious aftertaste.

FOOD PAIRINGS

An excellent aperitif to accompany savories. Ideal with steamed shellfish.