

La Gioiosa



Low Cal Prosecco
DOC



REGION

Veneto – in the Prosecco DOC area

VARIETY

100% Glera

Prosecco is a typical wine of the Veneto region. The production area extends in the DOC area of Prosecco including the hills of morainic origin over the plain with medium-textured soils of alluvial origin.

Training system: Single espalier, double canopy and radiating systems with 2000-2300 vines per hectare.

Yield per hectare: Max. 180 quintals of grapes on average.

Harvest: Second ten days of September.

Vinification: Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.

Secondary Fermentation: The must with added yeast cultures selected by La Gioiosais then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the sparkling wine is ready for bottling.

LESS THAN 63 KCAL PER 100 ML/GLASS

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 flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

FOOD PAIRINGS

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