

## La Gioiosa

Valdobbiadene Prosecco  
Superiore  
**DOCG Extra Dry**



### REGION

Veneto

### VARIETY

100% Glera



Production area: D.O.C.G. area Conegliano-Valdobbiadene. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.

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

Harvesting period: 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.

### TASTING NOTES

Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple. Pleasant and elegant flowery sensation reminiscent of acacia flowers. Fresh, slightly sweetish and soft to the palate; an agreeably fruity and harmonious finish.

### FOOD PAIRINGS

Excellent as an aperitif. It goes well with fish marinated with delicate aromatic herbs and herb-based first courses.