

La Gioiosa



Prosecco Organic
DOC



REGION

Veneto

VARIETY

100% Glera

Production area: The vineyards are located within the Prosecco DOC area, cultivated in medium-to-alluvial soils, conducted under organic viticulture. The biological value becomes even more a profound meaning of the quality linked to the peculiar characteristics of the Terroir, a link always protected and valued by the company.

Training system: Single espalier, double canopy and radiating systems with 2500 vines per hectare.

Harvesting period: Second ten days of September.

Winemaking: The 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.

Second fermentation: Added with yeast cultures selected by La Gioiosa, the must is 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. The re-fermentation is carried out in such a way as to preserve all the aromatic heritage and develop floral and fruity aromas typical of

TASTING NOTES

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

FOOD PAIRINGS

An excellent aperitif, perfect with shellfish or with fried fish.