

## La Gioiosa



Prosecco Rosé  
Millesimato DOC



### REGION

Veneto – Valdobbiadene

### VARIETY

Glera & Pinot Noir

Production area: Vineyards in northeastern Italy (Veneto and Friuli-Venezia Giulia) with alluvial soils rich in marl

Harvest: The Pinot Nero is picked in late August, the Glera in mid-September.

Winemaking: Whole white clusters are soft-pressed in a bladder press. After an initial racking, the resulting must is transferred to temperature-controlled tanks where it remains until it is used for the production of the sparkling wine. After pressing, the red grapes are transferred into tanks they undergo gentle maceration for color and tannin extraction. Fermentation is carried out at 22-23° C. to preserve the wine's aromas.

Second fermentation: The white must and a small amount of the red must are blended together. Selected yeast is then added to the resulting cuvée in vats where fermentation takes place at 15-16° C. to enhance the fruit's natural aromas. When the desired alcohol level and amount of residual sugar is obtained, fermentation is arrested by means of temperature control. After being aged for at least two months on its lees, the sparkling wine is ready for bottling.

### TASTING NOTES

Delicate rose in color with hints of pomegranate, the wine is extremely fresh and aromatic with notes of rose and pomegranate on the nose. On the palate, it is full-bodied with a gorgeous balance between its fruit and floral notes.

### FOOD PAIRINGS

Excellent as an aperitif. Ideal with finger foods and Mediterranean first courses.