La Gioiosa et Amorosa
LA GIOIOSA PROSECCO DOC TREVISO SPUMANTE BRUT

ORIGIN Treviso DOC

CLASSIFICATION Vini DOC

VINTAGE NV

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

PRODUCER
Based in Treviso in the heart of Proseccocountry, La Gioiosa is one of Italy's leading Prosecco producers. Owned by the MorettiPolegatto family La Gioiosa represents the tradition of winemaking which has been passed through generations of the family. La Gioiosa has consistently won awards across the globe and its quality wines are enjoyed by many.

VINEYARD INFORMATION
The production area extends in the province of Treviso in DOC area of Prosecco including the hills of morainic origin over the plain with medium-textured soils of alluvial origin

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. Then the must with added yeast cultures selected by La Gioiosa is the put into vessels where fermentation takes place at a controlled temperature of 15-16C to enchance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After being left for at least two months in contact with the yeasts, the sparkling wine is ready for bottling.

RECOMMENDATION
An excellent aperitif to accompany canapes and ideal with steamed shellfish
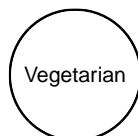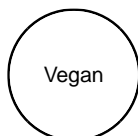
ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
11%	5.5 g/l (Tartaric)	14 g/l	3.2

BLEND
85% Glera

HIGHLIGHTS

Vegan

Vegetarian

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