

La Gioiosa et Amorosa

LA GIOIOSA PROSECCO SPUMANTE BRUT 20CL



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 mountain 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 Prosecco country, La Gioiosa is one of Italy's leading Prosecco producers. Owned by the Moretti-Polegatto 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 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 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
11%

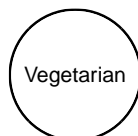
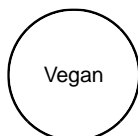
TOTAL ACIDITY
5.5 g/l (Tartaric)

RESIDUAL SUGAR
14 g/l

PH
3.2

BLEND
85% Glera

HIGHLIGHTS



BOTTLE

EAN	8006805775015
SIZE	20cl
WEIGHT	390 g
WxH	5.53x18.4 cm

CASE

EAN	8006805774018
BOTTLES	12
WEIGHT	4680 g
LxWxH	21.3x17.7x23.3 cm

PALLET

CASES	216 (27x8)
	EUR pallet (800x1200x144)