

La Gioiosa et Amorosa

LA GIOIOSA ORGANIC SPUMANTE DOC



ORIGIN	Treviso
CLASSIFICATION	Vini DOC
VINTAGE	NV

TASTING NOTE

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.

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

province of Treviso in north east of Italy in the doc area of Prosecco

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 Gioiosa 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."

RECOMMENDATION

ideal as an aperitif

ALCOHOL

11%

TOTAL ACIDITY

5.5 g/l (Tartaric)

RESIDUAL SUGAR

11 g/l

PH

3.12

BLEND

100% Glera

HIGHLIGHTS

Certified
Organic

Vegan

Vegetarian



BOTTLE

EAN	8006805112025
SIZE	75cl
WEIGHT	1470 g
WxH	9.5x26.32 cm

CASE

EAN	8006805128026
BOTTLES	6
WEIGHT	9100 g
LxWxH	29.5x20x29.5 cm

PALLET

CASES	100 (20x5)
	EUR pallet (800x1200x144)