



## PROSECCO DOC ORGANIC

### CLASSIFICATION

Sparkling wine produced in the D.O.C. region, Organic Brut.

### 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

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

### YIELD PER HECTARE

Maximum 180 quintals of grapes.

### 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.

### SECONDARY 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 refermentation is carried out in such a way as to preserve all the aromatic heritage and develop floral and fruity aromas typical of the variety and the territory.

### DISTINCTIVE FEATURES

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.

### PAIRING

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

### SERVING TEMPERATURE

6-8°C

### AVERAGE DATA

Alcohol 11%vol  
Sugar Content 12 g/l  
Acidity 5,8 g/l