

# LaLuca

## Prosecco DOC Treviso

### Varietals:

100% Glera

### Tasting Notes:

The wine pours an almost translucent bright yellow, with hints of green reflecting off the glass. The nose is instantly defined and distinctive, offering up bold orchard fruits, crisp pears, and lemon curd, all of which come together in a rich, creamy off-dry style that is extremely appealing. There is a deft touch of minerality, playing nicely against the subtle sweetness of the wine. The finish shows excellent length and fine overall balance. Perfect as an aperitif, well-chilled.

### Vineyards:

Region: Treviso, Veneto, Italy  
Size: 100+ hectares  
Training Method: Spurred cordon  
Planting Density: < 6000 vines/hectare  
Soil Composition: Alluvial, with fine particles of silt & clay & larger components of sand & gravel  
Elevation: 400 meters  
Exposure: Southeastern

### Winemaking:

Harvest: Delicately machine harvested in late September.  
Fermentation: Following destemming & bladder pressing, the grapes are vinified in stainless steel tanks at 18°C for 9-10 days. A secondary fermentation, known as the Charmat method, initiated in pressure-controlled stainless steel tanks creating fine, persistent bubbles over 8 weeks. The wine is micro-filtered and fined prior to bottling.

### Technical Data:

Alcohol: 11.0%  
pH: 3.25  
Residual Sugar: 15.0 grams/liter  
Acidity: 5.8 grams/liter  
Dry Extract: 16 grams/liter  
Pressure: 5.5 bars



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