

LaLuca

Prosecco Superiore Valdobbiadene D.O.C.G.

Varietals:

100% Glera

Tasting Notes:

Bright straw yellow wine with persistent bubbles and a fine perlage. Elegant scents of wild roses and jasmine. The wine exhibits fruity notes of golden apple and tropical fruits. Enjoy as an aperitif with appetizers and light fish dishes. This exceptional prosecco is the perfect complement to soft cheeses and desserts, like fruit tarts.

Vineyards:

Region:	Valdobbiadene, Italy
Size:	100 hectares
Training Method:	Spurred cordon
Planting Density:	4500-5500 vines/hectare
Soil Composition:	Marl, marine sand, clay
Elevation:	350-450 meters
Exposure:	Southeastern

Winemaking:

Harvest:	Manually and 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:	3.30
Residual Sugar:	9 grams/liter
Acidity:	5.4 grams/liter
Dry Extract:	31.0 grams/liter



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