

LaLuca

Prosecco Rosé DOC

Varietals:

88% Glera, 12% Pinot Noir

Tasting Notes:

Pale pink in color with a fine and persistent perlage. This sparkler exhibits delightful and vibrant flavors of fresh strawberry and hibiscus with subtle floral notes. This wine is refreshing and well-balanced with bright acidity and a clean, off-dry finish. Enjoy as an aperitif or alongside foods like fried calamari, vegetable fritto misto, or salty cheeses.

Vineyards:

Region:	Veneto, Italy
Vineyards Name:	LaLuca
Year Planted:	1999
Training Method:	Spurred cordon
Planting Density:	6000 vines/hactare
Soil Composition:	Alluvial
Elevation:	400 meters
Exposure:	South/ Southeast

Winemaking:

Harvest:	Delicately machine and hand harvested throughout September
Fermentation:	This Charmat method cuvée is blended from a Glera based white wine and a rosé wine made from Pinot Noir. The primary fermentation takes place over the course of 8-10 days maximum in stainless steels tanks at a controlled temperature of 18°C in order to maintain the fruitiness of the grapes. The second fermentation in stainless steel tanks, known as the Charmat Method, is initiated to create the bubbles in this wine.

Technical Data:

Alcohol:	11.0%
Ph:	3.18
Residual Sugar:	15.0 grams/liter
Acidity:	7.54 grams/liter
Pressure:	4.9 bars



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