



# Fact Sheet



	La Gioiosa Rosea Brut 6/75cl
SUPPLIER	La Gioiosa
WINERY BACKGROUND	La Gioiosa is one of Italy's leading Prosecco, sparkling and still wine producers. Based in Treviso in the heart of 'Prosecco country', La Gioiosa has consistently won awards across the globe and its quality wines are enjoyed by many. The winemaker freezes the Prosecco must prior to fermentation to ensure maximum freshness upon bottling. Its name pays tribute to the old definition of the province of Treviso, "Marca gioiosa et amorosa" (Joyous and Amorous March) underlining the sociable lifestyle of its inhabitants.
WINEMAKING NOTES	
VINEYARDS	Areas dedicated to vine growing in the north eastern regions of Italy with marly soils of alluvial origin rich in subsoil.
VINIFICATION	White grapes are pressed and the resulting must is put into temperature controlled tanks until the production of sparkling wine. Red grapes are pressed and put into tank for extraction of colour and a few tannins. The white wine and a small portion of the red wine is mixed and yeast is added for fermentation. Once the wine reaches the desired alcohol and sugar content fermentation is stopped by refrigeration. After a minimum of 2 months the wine is ready for bottling.
TASTING NOTES	
TASTING NOTES	Light and bright rose colour. Fine and delicate perlage. Fruity and flowery bouquet with delicate notes of unripe golden apple and small mountain flowers. The flavour is dry, fresh and zesty with a fruity and harmonious aftertaste.
FOOD MATCH	Excellent as an aperitif and ideal with fish especially with Livornese style fish.

VINTAGE INFORMATION	
VINTAGE	NV
COUNTRY	Italy
REGION	Veneto
GRAPE VARIETIES	Glera 85% ; Pinot Noir 15%
TYPE	Wine
WINEMAKER	
CLOSURE	Cork
ABV	11.00
RESIDUAL SUGAR	14
ACIDITY	
PH	5.8
BOTTLE SIZE	75cl
ORGANIC	No
VEGETARIAN	Yes
VEGAN	Yes

