

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: 3.20
Residual Sugar: 16.0 grams/liter
Acidity: 5.8 grams/liter
Dry Extract: 31.0 grams/liter
Pressure: 5.5 bars



WWW.OPICIWINES.COM

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINES.COM

