



# La Luca Prosecco



**Varietal:** 100% Glera

**Elevation:** 400m ASL

**Practice:**

**Dry Extract:** 31.0 g/L

**Appellation:** Veneto, Italy

**Production:**

**Alcohol:** 11.0%

**Acidity:** 5.8 g/L

**Residual Sugar:** 16.0 g/L

**pH Level:** 3.20

## 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.

## Aging:

8 weeks in stainless steel tanks.

## Winemaking:

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.

## Food Pairing:

Perfect as an aperitif, well-chilled.

## Accolades:

