



Prima Gioia

TECHNICAL INFORMATION

TYPE	Quality Sparkling Wine
GRAPE VARIETY	Pallagrello bianco 100%
PRODUCTION METHOD	Traditional method
NR. OF ANNUAL BOTTLES	About 4.500
PRODUCTION AREA	Caiazzo - Caserta
SOIL	clayey - calcareous
ALTITUDE	250 metres a.s.l.
FARMING SYSTEM	guyot 70% - pergola 30%
HARVEST TIME	Late August / first ten days of September
GRAPE YIELD PER HECTRE	80 quintals/ha
VINIFICATION	Soft pressing of whole bunches, cold static decantation. Alcoholic fermentation at 12 C° on fine lees and Bâtonnage according to tasting
DRAUGHT	During January
AGING	minimum 18 months in bottle

ORGANOLEPTIC TEST

TASTING	Hints of lime, marigold, wild thyme, pink pepper and musk create a deep and exciting array. On the palate the fine and persistent perlage helps the aromatic complexity
SERVICE TEMPERATURE	6-8 °C