



La Marca D.O.C. Prosecco

La Marca Prosecco is a sparkling wine made in the Trevisio area of Northern Italy from the Prosecco grape. Prosecco is characterized by light and delicate fruit and floral aromatics, relatively low alcohol levels, and a friendly mouthfeel. Prosecco is best consumed soon after production while it still retains its youthful fruitiness and stimulating acidity. La Marca Prosecco, produced by a winegrower cooperative founded more than 40 years ago, brings top quality at a friendly price.

Description

This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.

La Marca Prosecco has the charm to stand alone as an aperitif, but it also has the body and the acidity to match well with a range of fragrant and spicy dishes. Try it with seafood, mild cheeses and any tomato-rich dish, or even with fruit-based desserts.

Winemaking Notes

La Marca Prosecco is produced from 100% Prosecco grapes harvested in early September, and sourced from hundreds of small vineyards throughout the region. The grapes were crushed immediately after harvest before being pressed in gentle membrane presses. The juice was allowed to cold-settle before the initial fermentation occurred in stainless steel at 59-65° F. The still wine underwent aging on the lees prior to a secondary fermentation using the Charmat process at a temperature of 59 ° F.

Varietal Content:	100% Prosecco
Varietal Origin:	D.O.C. Veneto
Titratibility Acidity:	0.58g/100ml
pH:	3.2
Alcohol Level:	11.3%
Residual Sugar:	1.7g/100ml
UPC:	008500001773

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