



LAUCHUM

Valdobbiadene

Prosecco Superiore Brut
D.O.C.G.

The newborn in the house is the LAUCHUM Valdobbiadene Brut. The joint venture between Anna Spinato Winery, our passion and a group of french oenologists has allowed the creation of a fusion of experience, territory and refinement of the precious bubbles of Valdobbiadene DOCG, coming from the hills certified as World Heritage Site by the UNESCO. A sparkling wine that stands out for its freshness, elegance and fruity hints.

Type Valdobbiadene Prosecco Superiore DOCG Brut

Grape Glera

Vinification And Aging: The harvest usually begins between 15 and 20 September. During the vegetative cycle no phytosanitary problems were detected, so much so that the grapes have been collected in excellent condition. The fermentation takes place as usual ending on 25 - 28 September, with possible higher environmental temperatures compared to the norm faced through an optimal management of the cold during the fermentation.

The base of sparkling Prosecco for our LAUCHUM highlights interesting qualitative levels, with a normal quantity of malic acid and an interesting aromatic profile. The quality is certainly excellent, especially for the products obtained from grapes cultivated on the hills.

The second fermentation of the base wine in the pressurized tank lasts 50 days. The fermentation inoculum is made with selected yeasts, part of the company collection. The fermentation temperature is set at 12°C.

Upon reaching the desired values of pressure, alcohol and residual sugar, the fermentation is stopped by cooling down the sparkling wine to 0°C. It is then micro-filtered and sent to the bottling line.

Features

Alcohol content	11,5% vol.
Bottle	750 ml
Serving Temperature	6 - 8 ° C
Aging Potential	24 months from the bottling

Colour Straw green.

Fragrance Hints of yellow flowers and apple.

Taste Vinous, broad and structured.
Wide and deep.