



DRY MED SWEET

ALCOHOL
11.3%

VARIETY
Glera

"Make everyday sparkle with the world's top selling premium Prosecco."

Colour Notes

Pale golden straw.

Aroma Notes

Fresh citrus with hints of honey and white floral notes.

Palate Notes

Fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.

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selling premium Prosecco.”



LAMARCA
PROSECCO

LA MARCA
NV PROSECCO
VENETO, ITALY



2016 Sommelier Challenge

95 POINTS

Ultimate Wine Challenge

92 POINTS

This prosecco pours pale straw with a fine head before releasing a floral aroma of lilies and apples. The carbonation balances out the fruity sweetness of pear and apple flavors before a clean, crisp finish that refreshes the palate.

Wine Enthusiast

87 POINTS

EDITOR'S CHOICE

Widely available, this easy Prosecco offers fresh aromas of citrus, stone fruit and honey. It's elegantly packaged with a light blue label that would look gorgeous at a lunchtime table set by the pool.

“Tastings” - The Beverage Testing Institute

87 POINTS

SILVER MEDAL

HIGHLY RECOMMENDED

Pale silvery straw color. Mild aromas of lemon toast and peach with a crisp frothy, dry-yet-fruity medium body and a zesty, melon and mineral kissed finish.

Natalie Maclean

87 POINTS

An excellent price for this crisp and refreshing bubbly! Lime-grapefruit notes with a clean, dry finish.

Robert Parker's 'The Wine Advocate'

Although this wine, made entirely from the indigenous varietal Glera with 11% natural alcohol, reveals more residual sugar than I prefer, it offers lots of fruit, light body, attractive flavors and good effervescence.

Serious Eats

TOP PROSECCO PICK

With a luxurious light blue label that reminded us of Tiffany's... The savory-sweet aroma reminded us of the classic pairing of apples and cheese. This wine was very balanced, that one taster noted as being the “Goldilocks of Prosecco,” with a crisp dryness to balance the sweeter notes of golden delicious apple. With a welcome richness and a pleasing hint of meyer lemons, this bottle definitely lived up to its Tiffany-like label.



FERMENTATION

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 15-19°C (59-65° F).

MATURATION

The still wine underwent aging on the lees prior to a secondary fermentation using the Charmat process at a temperature of 15°C (59° F).

pH LEVEL

3.2

TA (TOTAL ACIDITY)

0.58 g/l

RS (RESIDUAL SUGAR)

1.7 g/l



GLERA (PROSECCO) VINEYARDS IN VENETO, ITALY

IMAGE: ADOBE STOCK



Italy
Veneto
Trevisio

A legendary place steeped in the history of the Glera grape. Grown in loose clusters of golden berries for more than 2,000 years. It thrives on the hillside vineyards of northern Italy.

NO. OF HECTARES

68,796 ha

SOIL TYPE

Alluvial origin, stoney loam.