



la
delizia
VITICOLTORI FRIULANI



UVA: Day-dreamers. Sustainable. Responsible.

We introduce you UVA, our sparkling wine Prosecco DOC Extra Dry produced by a sustainable supply chain and with sustainable SQNPI certified grapes. For La Delizia sustainability is crucial. We work by paying attention to the present so that we can fly into the future.

What makes UVA sustainable?

WRAP LABEL

- Favini Crush Grape paper
- 15% grape residues
- FSC® certified
- 100% green energy
- GMO-free
- 30% post-consumer recycled material
- <20% carbon footprint

BOTTLE

- 86,2% recycled glass
- light weight bottle 550 gr:
- < lower CO2 emissions
- < less energy consumption
- made with SQNPI certified grapes

CORK AND BOTTLE WIREHOOD

- FSC® certified cork
- < 562 gr CO2 absorption
- 100% recyclable steel wirehood



Sustainable UVA Prosecco DOC Extra Dry Technical specs

• **VINE:**
100% Glera

• **PRODUCTION ZONE:**
obtained with the best grapes of our vineyards in the heart of Friuli Venezia Giulia, land with a vocation for production of high-quality wines.

• **SQNPI CERTIFIED GRAPES:**
The National Quality System of Integrated Production (SQNPI) is a vineyard management system aimed at enhancing the traditional agronomic practices in compliance with environmental and soil peculiarities through a careful management approach. A way of cultivating increasingly caring about environment and vineyards agronomic aspect, with the purpose of minimizing its impact on human health and on the environment.

• **WINEMAKING:**
SQNPI certified grapes do undertake a dedicated Winemaking path. The grapes harvest is followed by soft pressing. The flower must thus obtained sits to ferment at a controlled temperature in stainless steel tanks, in order to preserve the aromas of the grape variety. Once fermentation is complete, the must is decanted in stainless steel tanks awaiting Sparkling phase. The base wine undergoes secondary fermentation in autoclaves (Charmat-Martinotti method) by using selected yeasts at a low temperature. This phase is followed by stabilization and filtration to bottling.

• **COLOUR AND PERLAGE:**
straw yellow with greenish highlights and extremely fine and persistent perlage.

• **FRAGRANCE:**
fresh and floral bouquet of white flower of acacia, apples and pears.

• **TASTE:**
soft, balanced and elegant, with a fresh, pleasant and inviting taste, with fruity notes that envelop the palate and with nuances of minerality.

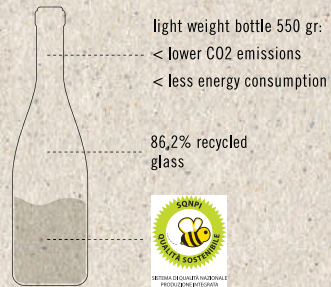
• **PAIRING:** this sparkling wine is perfect in combination with appetizers, fish dishes, light dishes and young cheeses. Also excellent as an aperitif.

• **SERVING TEMPERATURE:**
4° - 6° C.

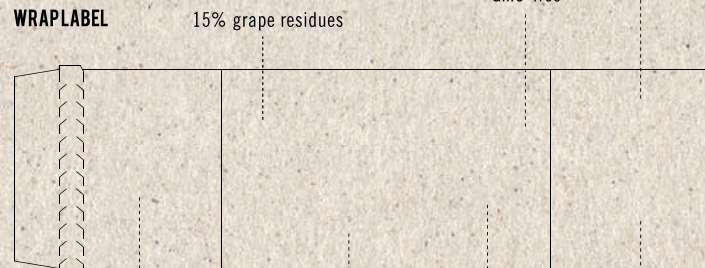
ANALYTICAL DATA:
- alcohol: 11%vol
- reducing sugar: 12-15 g/L
- total acidity: 5,00-5,90 g/L

COMMERCIAL DATA:
- bottle size: 0,75L
- case: 6 bottles
- packaging: 80 cases per pallet (5 layers x 16 cases)

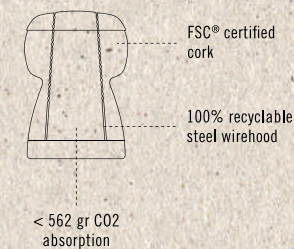
BOTTLE



WRAP LABEL



CORK AND BOTTLE WIREHOOD



< 20% carbon footprint

40% post-consumer recycled material

FSC® certified



Favini Crush Grape paper

Commitment must be certified. Not only stated.

La Delizia is SQNPI (National Quality System of Integrated Production) certified. A path aiming at harmonizing the agronomic standards by respecting climatic, environment, cultural and phytosanitary peculiarities with a precise intervention strategy. Minimal impact on human health and environment, this is our main target.

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



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This item was made with Favini Crush Grape paper:
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