

at the very source
of prosecco



lampo

**prosecco
D.o.c. treviso
Brut**

a flash at Borgoluce

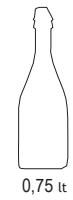
A glass of wine that stands out for its vivacious, fine perlage and brilliant, yellow colour. Lampo, a young, fresh sparkling wine with an elegant taste and well-orchestrated aromas. The ideal aperitif and toast for all special occasions!

techNical Data

colour	brilliant straw-yellow
perlage	fine and lively
fragrance	fruity, fresh and elegant. Emergence of notes of peach and yellow apple
tasting notes	pleasantly acidulous, sapid and harmonic. Reminiscent of the perfume of peach and yellow apple
alcohol content	11% vol
sugar content	12 g/l
total acidity	5.6 g/l
pH	3.15
dry extract	18 g/l
pressure	5 bar
wine and food pairing	ideal as an aperitif or when a special toast is required
how to serve	in a crystal glass at 8° C.
storage	keep in a cool, dry, dark environment. Store in a refrigerator for short periods only
wine list	Prosecco D.O.C. Treviso Brut 'Lampo' Borgoluce - Susegana (Treviso)

proDuctioN

grape varieties	Glera
grape production area	hills between Susegana and Collalto
average altitude of the vineyards	200-300 metres a.s.l.
exposure of the vineyards	West, South-West
type of terrain	morainic hills and terraces of alluvial origin; clay soils with a high concentration of calcium carbonate
climate	temperate, with summers that are hot but not close and oppressive. Average annual thermal excursion: 20-21°
training systems	'doppio capovolto' and Sylvoz methods
grape-harvesting period	September
vinification technique	soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts at 10°C. Ageing on 'fine lees' for 3 months
prise de mousse	charmat method, with refermentation in autoclaves at 15-16° C, cold stabilization at -1°C, micro-filtering before bottling to separate the yeasts from the wine
duration of the cycle	35 days. The wines remain in the cellars for 30 days after bottling



BORGOLUCE

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