

# Lovo

## Prosecco Millesimato DOC

For several years, Vittorio Lovo was (literally) the “face” of our Small Vineyards portfolio. He had an unforgettable smile. As a WWII veteran, he befriended American GI’s during the war, and until the day he passed away, saluted every Yankee he came across. He was good, loyal to the core, and – above all – an Italian winemaker. His son, Salvatore, now carries on their tradition, producing this immaculate, mineral-laden Prosecco that, for our money, is a torch-bearer of quality and expressiveness in a landscape of bubbly “sameness”. Made in small batches, only 1 bottle per plant.

 LOCATION	Region: Veneto. Appellation: Colli Euganei.	 SOIL	Clay and volcanic rock.
 ESTATE	Lovo.	 VINE	Cordon trained. 5,000 vines per hectare. 1 bottle per plant yield.
 WINEMAKER	Salvatore Lovo.	 VINIFICATION	Vertical press, classic stainless fermentation at controlled temperature
 VARIETALS	100% Glera.	 BARREL	None.
 RESIDUAL SUGAR	12 grams per liter.	 MATURATION	
 ACIDITY	6.1 grams per liter.	 VINTAGE PRODUCTION	14,000 bottles.
 ALCOHOL	12% by volume.	 FOOD PAIRING	Shrimp cocktail, crab cakes, and truffle fries.

