

Created by: Debra C. Argen and Edward F. Nesta

## La Gioiosa Et Amorosa Prosecco D.O.C. Treviso



**[La Gioiosa Et Amorosa Prosecco D.O.C. Treviso](#)** is a reason to celebrate throughout the year with a little bubbly. La Gioiosa Et Amorosa Prosecco D.O.C. is an elegant and delicious brut sparkling wine from Treviso Italy that is made with love, and is perfect as an aperitif as well as in the culinary recipes: ***Luxury Experience - Scallops with Strawberry Prosecco Orange Jalapeno Chutney*** and ***Luxury Experience - Strawberry Prosecco Mousse with Strawberry Prosecco Orange Jalapeno Chutney and Strawberry Prosecco "Soup." Salut!***



"La Gioiosa represents the tradition of winemaking, which the Moretti Polegato family has been carrying out for three generations, and it is in perfect symbiosis with the land of Prosecco and the Montello and Piave wines. The very name pays tribute to the old definition of the province of Treviso. Marca Gioiosa et Amorosa (the name means joyful and amorous march) underlines the sociable lifestyle of its inhabitants."

Prosecco, the most famous of Italy's sparkling wines, is made using the Charmat or tank method where secondary fermentation is done in large steel tanks, versus in the bottle (traditional method), which keeps the wine under pressure to capture the fruitiness without the yeastiness associated with sparkling wines using the traditional method.

In 2009, the Prosecco Consortium was granted a coveted D.O.C. status which denotes that the wine was produced in one of the nine provinces of Northeastern Italy (Treviso, Venice, Vicenza, Padua, Belluna, Gorizia, Pordenone, Trieste, and Udine.)

### **La Gioiosa Et Amorosa Prosecco D.O.C. Treviso**

Winery:

La Gioiosa, S.P.A.

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Location:

Crocetta del Montello, Italy

Wine:

La Gioiosa Et Amorosa Prosecco DOC Treviso

Type:

Prosecco

Varietals:

100% Glera grapes

Alcohol:

11% alcohol by volume

Sugar Content:

Up to 12 grams per liter

Suggested Serving Temperature:

6-8 °C (43 - 46 ° F)

Suggested Pairing:

Serve as an aperitif or with seafood

**Tasting Notes:** La Gioiosa Et Amorosa Prosecco D.O.C. Treviso is made from 100% glera grapes, an indigenous white grape of the North East of Italy, known since Roman times. In the glass, the prosecco is a beautiful pale straw color with small, lively bubbles, fruity aromas of apple and pear on the nose with hints of floral that follow through on the palate for an elegant, soft and well-balanced finish. While perfect as an aperitif or as an accompaniment to seafood courses, we also love to serve Prosecco with the dessert course.

Having lower alcohol content than most white wines which can range from 11 - 13% alcohol by volume La Gioiosa Et Amorosa Prosecco D.O.C. Treviso is perfect for life's everyday celebrations, and also for when you are looking for a lower alcohol choice without sacrificing flavor and taste.

To show the versatility of **La Gioiosa Et Amorosa Prosecco D.O.C. Treviso**, "Luxury Experience was In the Kitchen and Behind the Bar®," and created a 2-course culinary tasting menu to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen.

### Luxury Experience Tasting Menu

Luxury Experience - Scallops with

Strawberry Prosecco Orange Jalapeno Chutney

Luxury Experience - Strawberry Prosecco Mousse with

Strawberry Prosecco Orange Jalapeno Chutney

and Strawberry Prosecco "Soup"

Fresh, ripe strawberries and La Gioiosa Et Amorosa Prosecco are the perfect culinary match, and together

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they create a tasty pairing for **Luxury Experience - Scallops with Strawberry Prosecco Orange Jalapeno Chutney**. This recipe has interesting yin yang contrasts with the slight brininess of the scallops with the savory sweet and spicy chutney, and accompanied by wild rice and sautéed broccoli rabe with sautéed sliced garlic, it makes for an impressive course. Serve with a flute of La Gioiosa Et Amorosa Prosecco.



**Luxury Experience - Scallops with Strawberry Prosecco Orange Jalapeno Chutney**

Yield:6 Servings

Strawberry, Orange, Jalapeno Chutney Ingredients:

1

Orange peeled, julienne then mince peel

1

Teaspoon

Jalapeno, minced, more or less to taste

2

Drops

**Fee Brothers Gin Barrel-Aged Orange Bitters**

0.5

Cup

Water

0.5

Cup

Sugar

2

Cups

Strawberries, chopped

1/8

Teaspoon

Salt

1

Ounce

La Gioiosa Et Amorosa Prosecco

0.5

Teaspoon

Fresh Rosemary, minced

Method: Add water, sugar and Fee Brothers Gin Barrel-Aged Orange Bitters to a small saucepan and bring to a boil. Add minced orange peel and minced jalapeno. Boil for 3 minutes. Add strawberries, salt, prosecco, and minced rosemary. Boil until reduced and thick.

Scallop Ingredients:

18

Sea Scallops, fresh

Olive Oil

Salt and Freshly Ground Black Pepper

Method: Season scallops with salt and pepper and set aside. Heat a sauté pan, add olive oil, then add scallops and sear on both sides until golden.

Presentation: Add a large spoon of the **Strawberry Prosecco Orange Jalapeno Chutney** to each of the 6 plates, add a mound of wild rice, place the scallops to the side of the rice, and add sautéed broccoli rabe with sautéed garlic slices. Drizzle rice with strawberry syrup if desired.

Strawberry Syrup Ingredients:

0.25

Cup

Water

0.25

Cup

Sugar

0.33

Cup

Strawberries, chopped

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Method: Add the water and sugar to a small saucepan. Bring to a boil, add strawberries and boil for 3 minutes. Remove from heat, add to a blender and process until smooth. Return mixture to the saucepan and boil to create a thick syrup.

**Luxury Experience - Strawberry Prosecco Mousse with Strawberry Prosecco Orange Jalapeno Chutney and Strawberry Prosecco "Soup"** will delight your guests' palates. The delicate mousse is delectably light and refreshing served with its soup. Garnish with a dollop of freshly whipped sweetened heavy cream and sliced strawberries. Be prepared for compliments as you present this dessert to your dinner guests and wish them "*amore*" (pronounced, ah-more-eh), Italian for love. Serve the dessert accompanied with a glass of La Gioiosa Et Amorosa Prosecco with a slice of strawberry for an elegant finish to your meal.



**Luxury Experience - Strawberry Prosecco Mousse with Strawberry Orange Jalapeno Chutney and Strawberry Prosecco "Soup"**

Yield:6 Servings

Mousse Ingredients:

2

Ounces

La Gioiosa Et Amorosa Prosecco

1

Cup

Fresh Strawberries (about 7)

0.25

Cup

Sugar

0.25

Cup

Heavy Cream

2

Teaspoons

Unflavored Gelatin

0.50

Cup

Heavy Cream

2

Tablespoons

Sugar

0.25

Teaspoon

White Vanilla Extract

Method: Sprinkle envelope of unflavored gelatin over one-quarter cup of La Gioiosa Et Amorosa Prosecco. Stir to dissolve. Set aside. Puree strawberries and sugar in a blender until smooth. Add strawberry mixture to a small saucepot; stir, and heat to dissolve sugar. Remove from heat, add the gelatin prosecco and stir to combine. Set aside.

In a bowl, whip three-quarter cup of heavy cream, sugar, and vanilla extract until firm. Stir into gelatin cream mixture.

Lightly oil (6) dessert molds and pour mousse mixture into the molds. Refrigerate until set. (Note: Use pretty dessert bowls or wine glasses if you do not have dessert molds. Do not oil bowls or glasses if you will not be unmolding the mousse.)

Soup Ingredients:

1

Ounces

La Gioiosa Et Amorosa Prosecco

0.50

Cup

Fresh Strawberries

0.50

Ounce

Simple Syrup (see recipe below)

Method: Puree strawberries, La Gioiosa Et Amorosa Prosecco, and simple syrup in a blender until smooth. Refrigerate until serving time.

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Simple Syrup Ingredients:

1

Cup

Water

1

Cup

Sugar

Method: Add water and sugar to a saucepan, bring to a boil, and boil until the liquid is clear. Remove from heat, let cool, and then pour syrup into a covered glass jar. Refrigerate until ready to use. Will last several weeks.

Whipped Cream Ingredients:

0.25

Cup

Heavy Cream

1

Teaspoon

Sugar

0.25

Teaspoon

White Vanilla Extract

Method: At serving time, whip heavy cream with sugar and white vanilla extract until firm.

Presentation: Unmold mousse in the center of a dessert plate. Top with Strawberry Prosecco Orange Jalapeno Chutney. Pour the soup around the mousse. Garnish with freshly whipped sweetened cream and sliced strawberries. Serve with a flute of La Gioiosa Et Amorosa Prosecco with a long twisted orange peel and a slice of fresh strawberry.

La Gioiosa Et Amorosa Prosecco, because you deserve everyday luxuries! *Salut!*

**Worldwide Distribution Areas:** Germany & Overall E.U., China, Thailand, Malaysia, Australia, New Zealand, Hong Kong, Japan, Israel, Emirates, USA, Mexico, Brazil, Peru, and Canada.

For additional information please contact their website: [www.LaGioiosa.it](http://www.LaGioiosa.it).



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