

Technical information

Luca Ricci Prosecco DOC Treviso Brut

Wine type	Prosecco DOC Treviso Brut
Production area	Hilly area of Treviso province
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	18,000 kilos/ha
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature-controlled fermentation in steel tanks
Prise de mousse	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method

Perlage	Fine and lingering
Mousse	Rich
Bouquet	It reminds of citron, white peach, early spring blooming flowers and wisteria.
Taste	Fully in line with the Brut type, the wine is dry, but with an amazing finesse. Every sip highlights its quality and freshness.

Alcoholic volume	11%
Residual sugar	9 gr/lt
Pressure	5,20 atm



Food pairing: An unflinching protagonist of convivial moments, it enhances the characteristics of each dish without covering their delicacy and identity. Particularly suitable to accompany delicate cold cuts and cheeses, sushi or seafood dishes.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 0,75 lt.