

Technical information

Luca Ricci Vino Spumante Extra Dry 'Cuvee'

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| Wine type | Vino Spumante Extra Dry Cuvée |
| Production area | Hilly area of Treviso province |
| Soil | Clayey |
| Grape variety | Selection of autochthonous white grapes |
| 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 |

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| Perlage | Fine |
| Mousse | Thick |
| Bouquet | Aromas of orange blossoms and acacia flowers with notes of ripe citron. |
| Taste | An easy-to-drink wine, characterised by a strong identity and great balance. It replays in the mouth the citrus fruits sense, emphasizing the pleasantness. |

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| Alcoholic volume | 11% |
| Residual sugar | 14 gr/lt |
| Pressure | 5,20 atm |



Food pairing: Ideal as aperitif. It celebrates the taste of simple dishes as omelettes with spring sprouts, eggs and asparagus, prawns, fresh cheeses and quiches.

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.