

Technical information

Luca Ricci

Conegliano - Valdobbiadene Prosecco Superiore DOCG Brut

Wine type	Conegliano - Valdobbiadene Prosecco Superiore DOCG Brut
Production area	Collalto di Susegana
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13,500 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	Soft
Bouquet	Perceivable citrusy notes that remind of citron and white spring flowers.
Taste	The wine is dry and intense in line with the Brut type, revealing an uncommon versatility that emphasizes its finesse and elegance.

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



Food pairing: Ideal as aperitif. A perfect match with starters and seafood main courses; high-class cold cuts and particularly rich cheeses.

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. - 1,5 lt.