

Technical sheet

Luca Ricci Prosecco DOC Extra Dry

Wine type	Prosecco DOC Extra Dry
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 muosse	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method

Perlage	Fine and persistent
Mousse	Creamy
Bouquet	Delicate hints of apple and white peach, acacia flowers and orange blossoms.
Taste	It reveals an harmonius and silky mouthfeel. Each sip is accompanied by pleasantness, revealing harmony and delicacy.

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



Food pairing: A perfect wine for any celebration, it finds its ideal combination with ethnic cuisine, light starters and fresh 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.