

Technical sheet

Luca Ricci Prosecco DOC Rosè Brut Vintage 2022

Wine type	Prosecco DOC Rosè Brut Vintage 2022
Production area	Hilly area of Treviso province
Soil	Clayey
Grape variety	90% Glera, 10% Pinot Noir
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	15,000 <u>kilos/ha</u>
Vinification	Glera: Soft pressing, without the skins; Pinot Noir: one day maceration and subsequent soft pressing
First fermentation	Static settling and temperature-controlled fermentation in steel tanks
Prise de muosse	30-40 days
Maturation	2-3 months
Sparkling winemaking method	Charmat Method

Perlage	Fine and persistent
Mousse	Soft
Bouquet	Hints of small red fruits accompanied by aromas of cherry, sweet citrus and crunchy apple.
Taste	Excellent drinkability, Glera and Pinot Noir are in perfect harmony, in perfect balance for a new interpretation of pleasure.

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

Food pairing: Ideal as an aperitif or accompanied by dishes based on shellfish, raw fish and typical dishes of oriental cuisine.

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.

