

# Technical sheet

## Luca Ricci Conegliano - Valdobbiadene Prosecco Superiore DOCG Extra Dry

Wine type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Extra Dry
Production area	Collalto di Susegana
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13,500 <u>kilos/ha</u>
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 highly persistent
Mousse	Sumptuous and thick
Bouquet	It is ample with hints of white flesh fruits, acacia and wisteria flowers.
Taste	It reveals refinement and clear mouthfeel. Each sip is accompanied by a powerful pleasure and great balance.

Alcoholic volume	11%
Residual sugar	15 gr/lt
Pressure	5 atm

**Food pairing:** Particularly suitable to accompany fish dishes, crustaceans, risotto with spring field grass 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. - 1,5 lt.

