Luca Ricci
Azienda Agricola

PROSECCO ROSÈ

DOC - BRUT

MILLESIMATO

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

Wine Type	Prosecco DOC Rosè Brut Millesimato
Production area	Territories of the province of Treviso
Soil	Clayey
Grape variety	90% Glera, 10% Pinot Nero
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	15.000 kilos/ha
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 mousse	60 days
Maturation	2 months
Sparkling winemaking method	Charmat Method
Alcoholic volume	11%
Sugar residue	9 gr/lt
Pressure	5,20 atm
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 anexquisete balance for a new interpretation of pleasure

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.

NUTRITIONAL INFORMATION

Luca Ricci Azienda Agricola | Via Cucco, 27 - Collalto di Susegana (TV) | Tel: 0438 60751 | Mail: info@lucaricci.com | Website: lucaricci.com