




**LA PRICCA    MILESSIMATO 2019 EXTRA BRUT    METODO CLASSICO BRUT VSDQS**

*Description of this top Sparkling Wine (Traditional method):*

 *Nice elegant bead arising from the bottom of the glass, sparkling light straw yellow color and an elegant mousse when poured.*

 *La Pricca has a floral and slightly fresh-fruity nose, a light brioche aroma and some toast flavor.*

 *Fine and elegant bubbles bring out the aromas with a nice balance of white flowers, several rich fruit aromas and a light toast.*

Name :                      La Pricca (= *Landscape in the shape of a lush haircut*)

Appellation :              Metodo Classico Extra Brut VSDQS

Winemaking process : Manual harvest and vinification according to the traditional method, second fermentation in the bottle and 24 months on fine lees. (dosage 4g/l)

Wine and dine:            This top sparkling wine is a perfect aperitif, but is also very suitable with dishes made with shellfish, soft cheeses and fruity desserts.

Grapes :                      50% Pinot Nero 50% Cortese

Terroir :                      lime and clay

Yield :                        maximum 77 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle :                      Spumante classico 75 cl

Cork :                        agglomerate cork 47x30.5

Preservation :              best to taste within 3 to 5 years

ABV :                        12 %

Serving temperature :    8/10° C



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