

TECNICAL SHEET



Name: Ricciante

Denomination: BRUT rosé quality wine

Variety: typical local grapes

Harvest: manual in cases

Vinification: Pressing without maceration. Fermentation in temperature-controlled steel tanks at low temperatures for about 20 days and then the wine remains on fine lees for 6 months in autoclave (Charmat method).

FML: none

Ageing: 6 months in autoclave

Production: about 8 000- 10 000 bottles a year including magnum

Tasting notes:

Colour: rosé

Bouquet: fruity and delicate

Taste: soft, light, creamy, lively

Service temperature: 10-12°C

Recommended pairings: local dish, cold dishes, fish, it is perfect as an aperitif.

The name: the hedgehog is our symbol, being round and hard, just like a "biòca" (tough head). Hedgehog (riccio) + sparkling wine (spumante) = Ricciante.

La Biòca S.r.l. agricola

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**La
Biòca**