

CASA VINICOLA
Luca



FLORICICA 2025 - white dry wine

GRAPES:

Floricica - 100%



VINIFICATION:



Floricica 2025 is crafted from carefully selected grapes harvested at optimum ripeness to preserve the variety's natural freshness and aromatic intensity. The grapes are gently pressed and fermented in stainless steel tanks under strict temperature control (14-16°C) to enhance and preserve the delicate floral and fruit-driven character of the wine. After fermentation, the wine is aged on fine lees for several months, adding texture and complexity while maintaining its vibrant freshness. The result is a modern, elegant white wine that fully expresses the unique personality of the Floricica variety.

TASTING NOTES:



Floricica 2025 displays a bright straw-yellow colour with delicate golden reflections. The nose is expressive and inviting, revealing aromas of white flowers, acacia blossom, ripe peach, apricot and citrus fruits. On the palate, the wine is fresh and vibrant, combining juicy stone-fruit flavours with hints of citrus zest and floral nuances. The balanced acidity brings freshness and elegance, leading to a long, clean and refreshing finish. For the best experience, serve chilled at 8-10°C.

AWARDS:



- Berliner Wine Trophy 2026 Gold
- Vinarium 2026 Gold

DATA:



- Alcohol content: 12,00 % Vol
- Residual sugar: 2,1 g/l
- Total acidity: 6,0 g/l
- Limited edition: 4.450 bottles

Logistic data:



- Bottle content: 750 ml
- Gross weight: 1.275 g
- Bottle size: 70 x 70 x 310 mm (L/W/H)
- Units per box: 6 bottles
- Gross weight box: 7,90 kg