



CONTI RICCATI



Prosecco Superiore DOCG

Asolo Extra Dry

Name: Asolo Prosecco Superiore DOCG

Appellation: VSQ (Vino Spumante di Qualità)

Grape variety: Glera

Winemaking: In stainless steel at controlled temperature

Refinement: 100 days in autoclave

Colour: Bright straw yellow

Perfumes: Fine with hints of acacia and green apple

Taste: Elegant, good acidity, mineral with a pleasant flavour

Suitable with: Ascolana olives, risotto with sea mushrooms, spaghetti with pesto sauce

ABV: 11,5%

Serving temperature: 6° - 8°

The Conti Riccati winery is located in the heart of the Treviso area, in Castelfranco Veneto. The company means, not only tradition, but is committed to carrying out a project for the protection and enhancement of the territory. Conti Riccati's property covers an area of 200 hectares, 23 of which are dedicated to the cultivation of vines and almost all of them are to organic conversion. The production of the winery is related to the excellent product of this territory: Prosecco, available in its brightest tones.

Conti Riccati S.r.l.

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Company of the group
Degli Azzoni Wines S.r.l.

