



CONTI RICCATI



Prosecco Extra Dry DOC

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Name: Prosecco Extra Dry DOC

Appellation: VSQ (Vino Spumante di Qualità)

Grape variety: Glera

Winemaking: In stainless steel at controlled temperature

Refinement: 100 days in autoclave

Colour: Straw yellow with greenish highlights

Perfumes: Elegant and pleasant with aromas of acacia blossom and apple

Taste: Fresh, good acidity with hints of grape fruit

Suitable with: seafood appetizers, scampi risotto, mixed fry

ABV: 11%

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.

