CONTI RICCATI





Prosecco DOC

Prosecco Extra Dry

Name: Prosecco Extra Dry
Appellation: Prosecco DOC
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 grapefruit
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.
Via Borgo Treviso, 3 - 31033 | Castelfranco V.to (TV), Italy | +39 0423.728136 | wine@contiriccati.it | www.contiriccati.it

Company of the group
Degli Azzoni Wines S.r.l.
DAW DEGLI AZZONI WINES