



CONTI RICCATI

ASOLO EXTRA BRUT

Appellation: Asolo Prosecco Superiore DOCG

Category: VSQ (Vino Spumante di Qualità)

Grape: Glera

Vinification: In stainless steel at controlled temperature

Second fermentation: 100 days in autoclave

Color: Bright straw yellow with greenish highlights

Bouquet: Refined with hints of green apple and almond

Taste: Dry and fresh pleasant and elegant

Food combination: Shrimp cocktail, spaghetti with clams, tagliatelle with Salmon

Alcohol: 12%

Serving temperature: 6° - 8°

