



Prosecco Rosè Brut DOC

## Prosecco Rosè Brut

Name: Prosecco Rosè Brut

**Appellation:** VSQ (Vino Spumante di Qualità)

Grape variety: Glera, Pinot Nero

Winemaking: In stainless steel at controlled

temperature

Refinement: 100 days in autoclave

Colour: Bright soft pink

Perfumes: Fruity and pleasant with hints of

peach and cherry

**Taste:** Dry, fresh, well balance with soft fruit aftertaste **Suitable with:** Seafood appetizers, seafood risotto,

fresh cheese **ABV:** 11,5%

Serving temperature:  $6^{\circ}$  -  $8^{\circ}$ 

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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