



# Luca Ricci

Azienda Agricola

---











ENGLISH



---

**ASOLO-PROSECCO**  
**SUPERIORE**  
D.O.C.G. MILLESIMATO EXTRA DRY

# DO CASE

- GRAPE VARIETY  100 % GLERA
- 
- PRODUCTION AREA  VENETO – MONTELO AND ASOLO HILLS (TREVISO)
- 
- SOIL  MARL
- 
- ALCOHOLIC STRENGTH  11%
- 
- COLOUR  PALE YELLOW. RICH AND THICK FROATH. FINE AND PERSISTING PERLAGE
- 
- BOUQUET  STRONG AND FRUITY WITH HINTS OF GOLDEN APPLES AND WILLIAM PEARS. IT REMINDS OF THE SCENTS OF WISTERIA, IRIS, AND ELDER FLOWERS AND OF ACACIA HONEY.
- 
- TASTE  FRESH, STRAIGHTFORWARD AND CONSISTENT WITH THE BOUQUET. IT REVEALS A GREAT BALANCE, DEPTH, FULLNESS AND ELEGANCE
- 
- SUGGESTED GLASS  THE CLASSIC FLÛTE OR A WIDE GOBLET TO BETTER ENJOY THE UNIQUE FINENESS OF ITS PERFUMES.
- 
- PAIRING SUGGESTION  IDEAL AS APERITIF. A PERFECT MATCH FOR CRUSTACEANS OR MUSSELS, RISOTTO WITH SPRING FIELD GRASS, FRESH CHEESES, SUSHI AND ANY ETHNIC CUISINE.
- 
- SERVING TEMPERATURE  COOLED IN AN ICE-BUCKET AT 6 - 8°C
- 



AZIENDA AGRICOLA LUCA RICCI  
Via Cucco, 27 - 31058 Susegana (TV)

---

W W W . L E F A D E . C O M