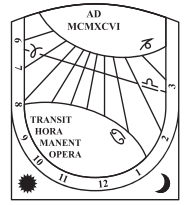


RONFINI



Prosecco Doc Treviso Rosé

Millesimato Brut

TECHNICAL INFORMATION

Area of production

D.O.C. Treviso Area

Soil

Moranic hills, clayey, often calcareous

Type of grapes

Glera - Pinot Nero

Vinification

- Glera: harvest by hand, soft pressing of the grapes, setting of must and fermentation at controlled temperatures
- Pinot nero: harvest by hand, soft pressing of the grapes, setting of must and fermentation at controlled temperatures, separation of the skins

Foam formation

Italian method in autoclaves of steel for 90 days

TECHNICAL DATA

Alcohol	11,5 %
Sugar residue	8 g/l
Acidity total	5,5 g/l
Pressure 20 °C	4 bar

ORGANOLEPTICAL FEATURES

Presentation

Elegant and delicate powder pink color
Large and persistent mousse
Perlage fine and continuous

Perfume

Fruity bouquet and white flowers, typical of the glera grape, together by notes of red fruits donate by Pinot noir

Palate

Structured but soft, with plesant fruity notes. Notes of red fruit stand out in the aftertaste

FOOD AFFINITIES ACCOMPANIMENT

An excellent aperitif, perfect with fish

Serving temperature: 6 - 8 °C

