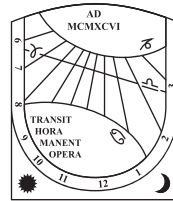


RONFINI



Prosecco Doc Treviso

Extra Dry

TECHNICAL INFORMATION

Area of production

D.O.C. Treviso Area

Soil

Moranic hills, clayey, often calcareous

Type of grapes

100% Glera

Vinification

The must obtained through soft pressing of grapes, setting of must, fermentation at controlled temperatures.

Contact with fine lees in stainless steel tank for 1 month

Foam formation

Italian method in autoclaves of steel

TECHNICAL DATA

Alcohol	11%
Sugar residue	14 g/l
Acidity total	6 g/l
Pressure 20 °C	4 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow a hint of green

Perlage fine and continuous

Perfume

Fruity bouquet of apple and pear with floral tones.

Palate

Cool, dry, slightly sweet, smooth.

FOOD AFFINITIES ACCOMPANIMENT

Perfect as an aperitif, but also throughout the meal

Serving temperature: 6 - 8 °C

