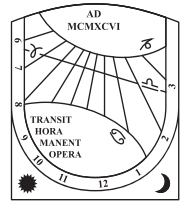


RONFINI



Valdobbiadene Docg Prosecco Superiore

Brut

TECHNICAL INFORMATION

Area of production

Valdobbiadene Docg hills

Soil

Morainic hills, clayey, often calcareous

Type of grapes

Glera with Verdiso, Bianchetta e Glera lungo

Vinificazione

The must is 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 pressure stainless steel tank

TECHNICAL DATA

Alcohol	11,5 %
Sugar residue	11 g/l
Acidity total	6 g/l
Pressure 20 °C	4,5 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow with light green notes
Large and persistent mousse
Perlage fine and continuous

Perfume

Intense aroma, inviting, floral with hint of apple and peach and notes of fresh fruits

Palate

Structured, sapid with an good tannic - acid balance and full aftertaste

FOOD AFFINITIES ACCOMPANIMENT

Perfect as an aperitif, excellent with dishes based on fish

Serving temperature: 6 - 8 °C

