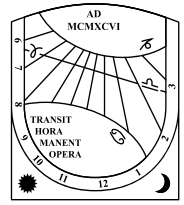


# RONFINI



## Valdobbiadene Docg Prosecco Superiore

*Extra brut - Cuvèe 5*

### TECHNICAL INFORMATION

#### Area of production

Valdobbiadene Docg hills - Vineyards of Col San Martino, Farra di Soligo e Arfanta

#### Soil

Morainic hills, clayey, often calcareous

#### Type of grapes

Glera with Verdiso, Bianchetta e Glera lungo

#### 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 pressure stainless steel tank for 65 days

### TECHNICAL DATA

Alcohol	11,5 %
Sugar residue	5 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

#### Palate

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

### FOOD AFFINITIES ACCOMPANIMENT

Perfect with fish, ideal with shellfish

**Serving temperature:** 6 - 8 °C

