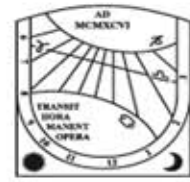


# RONFINI



## Valdobbiadene Prosecco Superiore D.O.C.G.

*Extra Dry Millesimato*

### TECHNICAL INFORMATION

#### Area of production

Hills Valdobbiadene D.O.C.G.  
Vineyards in Col San Martino e Collalto.

#### Soil

Morainic hills, clayey, often calcareous.

#### Type of grapes

Glera with Verdiso, Bianchetta and long Glera

#### Vinification

The must is obtained through soft pressing of the grapes, settling of must, fermentation at controlled temperatures. Contact with fine lees in stainless steel for one month.

#### Foam formation

Italian method in autoclaves of steel

### TECHNICAL DATA

Alcohol	11,5%
Sugar residue	17 g/l
Acidity tot.	6 g/l
Pressure 20° C	4,5 bar

### ORGANOLEPTICAL FEATURES

#### Presentation

Straw yellow a hint of green.  
Large and persistent mousse. Perlage fine and continuous.

#### Perfume

Fresh, with top notes of apple, pear, and at the end pleasantly exotic.

#### Palate

Structured, full and balanced, good taste-olfactory persistence.

### FOOD AFFINITIES ACCOMPANIMENT

Excellent as an aperitif, ideal for all the meal, perfect with seafood and white meats.

**Serving temperature:** 6 – 8°C.

