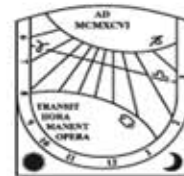


# RONFINI



## Valdobbiadene Prosecco Superiore DOCG

*Extra Dry*

### TECHNICAL INFORMATION

#### Area of production

Hills Valdobbiadene DOCG.

Vineyards in Col San Martino, Collalto e Solighetto

#### 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 months.

#### Foam formation

Italian method in autoclaves of steel

### TECHNICAL DATA

Alcohol	11,5%
Sugar residue	14 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 fruit and pleasantly floral

#### Palate

Structured with good flavor round and balanced

### FOOD AFFINITIES ACCOMPANIMENT

Always enjoyable as an aperitif. Lends itself very well to the whole meal with foods taste just fine.

**Serving temperature:** 6-8°C.

