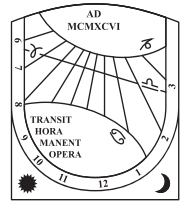


RONFINI



Prosecco Doc Treviso

Tranquillo

TECHNICAL INFORMATION

Area of production

D.O.C. Treviso Area

Soil

Morainic hills, clayey, often calcareous

Type of grapes

100 % Glera

Vinification

Harvest by hand, soft pressing of the grapes, setting of must and fermentation at controlled temperatures

TECHNICAL DATA

Alcohol	11 %
Sugar residue	8 g/l
Acidity total	6 g/l
Pressure 20 °C	0,8 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow with light green notes

Perfume

Remember the apple, wisteria and wildflower honey

Palate

Harmonious with good body, but not excessive, with an enveloping taste combined with a dry finish

FOOD AFFINITIES ACCOMPANIMENT

Ideal with light appetizers, white meat and risotti

Serving temperature: 6 - 8 °C

