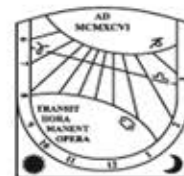


# RONFINI



## Treviso DOC

*Extra Dry*

### TECHNICAL INFORMATION

#### Area of production

Area D.O.C Treviso, hills

#### Soil

Morainic hills, clayey, often calcareous.

#### Type of grapes

100% 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%
Sugar residue	14 g/l
Acidity tot.	6 g/l
Pressure 20°C	4 bar

### ORGANOLEPTICAL FEATURES

#### Presentation

Straw yellow a hint of green.  
Perlage fine and continuous.

#### Perfume

Fruity bouquet of apple and pear with floral tones.

#### Palate

Cool, dry, slightly sweet, smooth.

### FOOD AFFINITIES ACCOMPANIMENT

Perfect as an aperitif, but also throughout the meal.

**Serving temperature:** 6 – 8°C.

