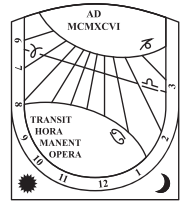


RONFINI



Valdobbiadene Docg Prosecco Superiore

Extra dry

TECHNICAL INFORMATION

Area of production

Valdobbiadene Docg hills

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

TECHNICAL DATA

Alcohol	11,5 %
Sugar residue	14 g/l
Acidity total	6,5 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

Fresh, fruity and nicely floral

Palate

Structured with good sapidity, round and balanced

FOOD AFFINITIES ACCOMPANIMENT

Always enjoyable as an aperitif. Lends itself very well to fish and vegetable dishes and with fruit salad

Serving temperature: 6 - 8 °C

