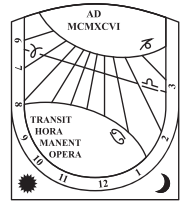


# RONFINI



## Valdobbiadene Docg Prosecco Superiore

*Extra dry - Millesimato*

### TECHNICAL INFORMATION

#### Area of production

Valdobbiadene Docg hills - Vineyards of Collalto

#### 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 2 months

#### Foam formation

Italian method in pressure stainless steel tank for 70 days

### TECHNICAL DATA

|                |         |
|----------------|---------|
| Alcohol        | 11,5 %  |
| Sugar residue  | 16 g/l  |
| Acidity total  | 6 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 with apple and pear notes and with a nicely exotic aftertaste

#### Palate

Structured, nicely sapid, full in mouth and balanced

### FOOD AFFINITIES ACCOMPANIMENT

Irresistible in convivial moments, excellent as an aperitif, ideal for all the meal, perfect with fish and white meats

**Serving temperature:** 6 - 8 °C

