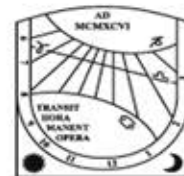


RONFINI



Valdobbiadene Prosecco Superiore DOCG Brut Cuvée 5

TECHNICAL INFORMATION

Area of production

Hill Valdobbiadene DOCG.

Vineyards in Col San Martino, Collalto and Arfanta

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	5 g/l
Acidity tot.	5.5 g/l
Pressure 20° C	4.5 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow a hint of green.

Large and persistent mousse. Perlage fine ad continuous.

Perfume:

Spacious and inviting, hints of apples, peaches and tropical fruit wonderful balance

Palate:

Structured, fruity with good tannic-acid balance, full aftertaste

FOOD AFFINITIES ACCOMPANIMENT

Perfect with fish and risotti

Serving temperature: 6-8° C.

