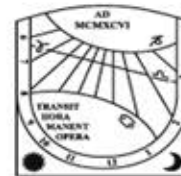


RONFINI



Valdobbiadene Prosecco Superiore DOCG

Extra Dry

TECHNICAL INFORMATION

Area of production

Hills Valdobbiadene DOCG.

Vineyards in Col San Martino, Collalto e Solighetto

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	14 g/l
Acidity tot.	6 g/l
Pressure 20°C	4,5 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow a hint of green.

Large and persistent mousse. Perlage fine and continuous.

Perfume

Fresh fruit and pleasantly floral

Palate

Structured with good flavor round and balanced

FOOD AFFINITIES ACCOMPANIMENT

Always enjoyable as an aperitif. Lends itself very well to the whole meal with foods taste just fine.

Serving temperature: 6-8°C.

