

RONFINI



Valdobbiadene Prosecco Superiore D.O.C.G.

Extra Dry Millesimato

TECHNICAL INFORMATION

Area of production

Hills Valdobbiadene D.O.C.G.
Vineyards in Col San Martino e Collalto.

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 month.

Foam formation

Italian method in autoclaves of steel

TECHNICAL DATA

Alcohol	11,5%
Sugar residue	17 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, with top notes of apple, pear, and at the end pleasantly exotic.

Palate

Structured, full and balanced, good taste-olfactory persistence.

FOOD AFFINITIES ACCOMPANIMENT

Excellent as an aperitif, ideal for all the meal, perfect with seafood and white meats.

Serving temperature: 6 – 8°C.

