

RONFINI



Valdobbiadene Prosecco Superiore D.O.C.G.

Dry

TECHNICAL INFORMATION

Area of production

Hills Valdobbiadene D.O.C.G.

Vineyards in Col San Martino

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	19 g/l
Acidity tot.	6,5 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

Elegant and complex of mature fruit and hints of field flowers

Palate

Structured and flavoursome and persistent

FOOD AFFINITIES ACCOMPANIMENT

Ideal for all occasions from aperitif to dessert

Serving temperature: 6-8°C.

