

RONFINI



Valdobbiadene Prosecco Superiore D.O.C.G.

Brut

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 month.

Foam formation

Italian method in autoclaves of steel

TECHNICAL DATA

Alcohol	11,5%
Sugar residue	9 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

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

Palate

Structured but soft, fruity with good tannic-acid balance, full aftertaste.

FOOD AFFINITIES ACCOMPANIMENT

An excellent aperitif, perfect with fish.

Serving temperature: 6 – 8°C.

