

RONFINI



Treviso DOC

Tranquillo

TECHNICAL INFORMATION

Area of production

Area D.O.C Treviso, hills

Soil

Morainic hills, clayey, often calcareous

Type of grapes

Glera with Verdiso, Bianchetta and long Glera

Vinification

White vinification, pressing and fermentation at controlled temperature

TECHNICAL DATA

Alcohol	11%
Sugar residue	8 g/l
Acidity tot.	6 g/l
Pressure 20°C	0,8 bar

ORGANOLEPTICAL FEATURES

Presentation

Straw yellow a hint of green

Perfume

Golden flavors of apple, lilac, wildflower honey

Palate

Harmonious, full bodied, but not excessive, enveloping taste, from the dry end

FOOD AFFINITIES ACCOMPANIMENT

Perfect with light dishes, white meats and risottos

Serving temperature: 6 – 8°C.

