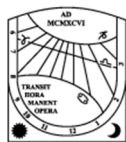


RONFINI



EXTRA DRY MILLESIMATO



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G.*

Type: *sparkling Extra Dry Millesimato*

Grapes: *Glera with amount of Verdiso, Bianchetta and Glera lungo*

Area: *Col San Martino, Collalto*

Vineyard

Soil: *moraine hills, clay and limestone*

Altimetry/exposure: *250/300m a.s.l. exposure to the South*

Yield: *135 q/ha*

Breeding system: *Sylvoz – Cappuccina*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking at low temperature, second fermentation with Charmat method*

Volume: *11,5% vol.*

Residual sugar: *17 g/l*

Tasting

Colour: *straw yellow with green shades, fine and persistent froth*

Flavour: *fruity with yellow apple, exotic fruit ending*

Taste: *sapid, full and balanced, persistent*

Follow our blog to discover the best matches for this Prosecco Superiore

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



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