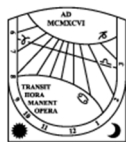


RONFINI



# RIVE DI COL SAN MARTINO DRY



**Denomination:** *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Col San Martino*

**Type:** *sparkling Extra Dry*

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

**Area:** *Col San Martino*

## Vineyard

**Soil:** *moraine hills, clay and limestone*

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

**Yield:** *130 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:** *19 g/l*

## Tasting

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

**Flavour:** *floral, ripe fruit*

**Taste:** *sapid, structured, persistent*

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Agency & Wine Tasting

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