



Valdobbiadene D.O.C.G. Prosecco Superiore EXTRA DRY



Production area: Valdobbiadene



Vine: 100% Glera



Vine training system: Sylvoz method – sixth planting distances with 4000 vines per hectare



Grape harvesting: Grape harvesting starts in mid-September with the verification of grape ripening in various vineyard locations and continues until the beginning of October. The grapes are then taken to the cellar for further qualitative selection and are then destined for winemaking.



Wine making: The grape is harvested before its technological maturity in order to have good acidity; the whole grape is pressed in stainless steel tanks at a controlled temperature to obtain the must that will create the first alcoholic fermentation. After obtaining the base wine, the sparkling process begins through the Charmat- Martinotti method. The wine is left to mature in an autoclave for about 2 months. When this period is completed, bottling is carried out followed by refining in the bottle before it is marketed.



Colour: Yellow, pale straw yellow



Sensory notes: A fine and persistent perlage with a floral and fruity bouquet with notes of wisteria, acacia and golden. Cool and crisp on the palate.



Gastronomic pairing: A typical aperitif wine that goes well with quick appetizers and celebrations. Prosecco Superiore can also enhance more delicate dishes, such as baby octopus salad, or those more sought-after like lobster linguine pasta.



Serving temperature: 8-10° C



Alcohol content: 11,5% Vol.



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