

RIONDO

Collezione Prosecco



Wine Type	Sparkling, Extra Dry
Denomination	Prosecco D.O.C.
Grapes	Glera, other grapes
Alcohol (%VOL)	11% vol
Residual sugar	14 g/liter
Total acidity	5.6 g/liter
Sizes available	750ml
Serve at	6-8° C
Method of Production	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month.
Tasting Notes	Riondo Collezione Prosecco is an Extra Dry Spumante, fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom: perfect as an aperitif and to liven up a party.