



RONCOLON
VINO FRIZZANTE
Valdobbiadene DOCG
Prosecco Superiore

VINEYARD LOCATION

Hilly terrain.

GRAPE VARIETY

100% Glera.

TRAINING SYSTEM

Cappuccina and/or Sylvoz.

WINEMAKING

White vinification with fermentation at controlled temperature.

SECOND FERMENTATION

25–30 days.

AGEING

1 to 2 months.

TASTING NOTES

Pale straw yellow in colour. Fine and persistent perlage. Delicate, fruity bouquet with light aromatic notes. Dry, harmonious palate with a pleasantly crisp finish. Produced using the Charmat Method. Serve at 8–10°C.

FOOD PAIRING

Perfect for any occasion, at any time of the day.

