

# RONZANO

VINO SPUMANTE

## Luna Perlata

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<i>GRAPES</i>	Cortese e Chardonnay
<i>PRODUCTION AREA</i>	Costigliole d'Asti, Piedmont
<i>CLIMATE</i>	Temperate
<i>SOIL</i>	Medium loamy texture
<i>ALTITUDE</i>	300 m s.l.m.
<i>VINE TRAINING SYSTEM</i>	Guyot
<i>YIELD PER HECTARE</i>	70 quintal/ha
<i>AVERAGE AGE OF VINES</i>	30 years
<i>VINIFICATION</i>	In steel tanks at controlled temperature

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<i>COLOUR</i>	Pale straw yellow
<i>PERFUME</i>	Clean, fruity, fresh
<i>TASTE</i>	Dry, fresh and clean taste, harmonious without excesses
<i>LONGEVITY</i>	1-3 years

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<i>PAIRING</i>	Aperitifs, appetizers, fish-based dishes
<i>SERVING TEMPERATURE</i>	6°-8°

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