

ROMIT

Valdobbiadene Prosecco DOCG
STILL WINE

PRODUCTION AREA	—	Valdobbiadene
VARIETY	—	100% Glera
ELEVATION	—	280 m asl
GROWING METHOD	—	Modified double arched cane
VINE DENSITY	—	3,000–4,000 plants per hectare
PRODUCTION PER HECTARE	—	13,500 kg/ha
HARVEST	—	September–October
VINIFICATION	—	White soft pressed
PRIMARY FERMENTATION	—	Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	—	At least six months
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	11% vol.
RESIDUAL SUGAR	—	8 g/l
STORAGE	—	Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS		
APPEARANCE	—	Soft yellow colour with greenish highlights
NOSE	—	Roses, acacia, citrus fruit, peaches and apples
FLAVOUR	—	Delicate, captivating and rich in floral scents
SIZES AVAILABLE	—	0.75 L



TERROIR

Although Romit is the Conegliano-Valdobbiadene DOCG wine with the longest history, it is the least well-known; a niche version that Andreola has decided to continue making, despite the fact that it has been slightly overshadowed by the success of better known members of the family in the sparkling and semi-sparkling categories. We think it is important to maintain this category because if we put on one side the concept of a single vineyard involving several individual aspects, we can appropriately describe still wine as the starting point for transformation into sparkling wine.

TASTING NOTES

After maturing in winter, then undergoing clarification, Valdobbiadene DOCG has no bubbles, is a delicate straw yellow in colour, with greenish highlights, and boasts scents of wisteria and hawthorn blossoms, as well as apples, peaches, pears and wildflower honey. When the cuvée has been created and style is established, our still wine matures on the lees during the winter and as spring approaches is clarified and cold stabilised: this is how Romit is created, a Valdobbiadene DOCG featuring delicate scents rich in captivating floral hints. Perfect with all food.

Recommended serving temperature 8-10 °C.

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