

RUGGERI GIUSTINO B.

Valdobbiadene Superiore D.O.C.G.

Prosecco Extra Dry

www.ruggeri.it

VARIETALS	100% Glera
VINTAGE	2019
REGION	Valdobbiadene Superiore, Veneto, Italy
TECHNICAL DATA	Alcohol 11.5% Residual sugar 17 g/l
APPEARANCE	Intense straw yellow color with fine perlage.
NOSE	The nose reveals beautiful notes of white pulp fruit, hay, vanilla butter, yeast.
PALATE	On the palate it is harmonious, pleasantly balanced and soft, characterized by a softness that leads to a clean, refined finish.
AGEING	After the first fermentation the wine matures in big vats at low temperature and then it is transferred in pressure vats for the second fermentation, where it remains with its yeast for about three months.
PAIRING	Ideal for all celebrations accompanied by savoury snacks and fingerfood. Perfect with light, delicate dishes, fish in particular.
RATINGS	3 Glasses GAMBERO ROSSO 94pts falstaff 92pts WINE ENTHUSIAST 4.1 VIVINO
ORDER CODE	IT46

Certified sustainable



VINUM LECTOR