

Ruggeri

Giall'Oro, Valdobbiadene Prosecco Superiore DOCG Half



SUITABLE
FOR VEGANS

TASTING NOTE

Classy, superior Prosecco, with subtle aromas of golden apple and acacia flowers and wonderful freshness.

VITICULTURE

Grapes are grown in vineyards located across the hills of the first Dolomitic ridges, in the northernmost part of the province of Treviso. Harvest takes place in the second half of September.

VINIFICATION

After harvest and crushing, the grapes go through fermentation without skins, at a controlled temperature of 18°C. After this, a slow re-fermentation is undertaken in large sealed tanks, at a temperature of 12-14°C. Finally, the prosecco is bottled with a pressure of 5 atm and around 15 g/L of residual sugar.

FOOD MATCHING

Excellent at either end of a meal, as an aperitif or the ideal partner to a range of desserts due to its versatile nature. This is a wine that can brighten up any hour of the day.

SIZE	37.5cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	651606NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	651606NV