

Ruggeri

Giustino Bisol, Valdobbiadene Prosecco Superiore DOCG 2023



ITALY

VENETO

SUITABLE FOR
VEGETARIANS

TASTING NOTE

You can actually taste the cool breezes of the prestigious Valdobbiadene hills in this off-dry Prosecco, which is crisp with green apples and minerals, softened by the scent of fresh-baked bread.

VITICULTURE

Only the best grapes are selected for this wine, hand harvested from the most premium crus within the elevated Valdobbiadene hills.

VINIFICATION

Grapes are harvested during the first half of October and then fermented. After this, the wine is matured in large vats at a low temperature until spring, when it is transferred into pressure vats for secondary fermentation. It remains on its yeast until bottling, which is carried out in June.

FOOD MATCHING

The savoury notes and minerality of this wine makes it a perfect pairing for fish and seafood, mirroring the salinic character of the sea. Try with smoked salmon, or fresh tuna sashimi.

SIZE	75cl
VINTAGE	2023
ABV	11.5%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	31486123
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	11.3g/l Tartaric
RESIDUAL SUGAR	16.2g/l
SKU	31486123