

**Ruggeri**

# Quartese, Valdobbiadene Prosecco Superiore DOCG



WHITE  
CHAMPAGNE &  
SPARKLING



ITALY



VENETO



SUITABLE  
FOR VEGANS

## TASTING NOTE

In colour this wine is greenish and vivid with a thick foam and fine, persistent perlage. The aroma is intense and very elegant with notes of yellow white-flesh apple. It is balanced and delicate, pleasantly acidulous and zesty. In the mouth it has a harmony which perfectly matches the aroma.

## 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 20°C. After this, a slow re-fermentation is undertaken in large sealed tanks, at a temperature of 12-14°C. The wine then remains on yeasts for approximately three months.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (95%), Perera (3%), Verdiso (2%)
CLOSURE	Natural Cork
SKU CODE	076461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	076461NV