

Ruggeri

Quartese, Valdobbiadene Prosecco Superiore DOCG Magnum



SUITABLE
FOR VEGANS

TASTING NOTE

Fresh, floral and fragrant: a mouthful of Golden Delicious apples and acacia flowers.

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.

FOOD MATCHING

Delicate and light, this Prosecco is ideal to accompany light shellfish starters. Try it alongside grilled prawns with garlic and chilli, or mussels in a white wine sauce.

SIZE	150cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (95%), Perera (3%), Verdiso (2%)
CLOSURE	Natural Cork
SKU CODE	076480NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	076480NV