

NV Giall'Oro, Valdobbiadene Prosecco Superiore DOCG, Ruggeri



Country: Italy

Region: Veneto

Sub-Region: Prosecco

Grapes: Grape Glera 100

Tasting Note:

This world class Prosecco has intrigue and complexity. A heady scent of citrus blossom quickly moves into Camomile and a tone of herbaceous green. A wine to remember for life's elevated moments and everyday celebration.

Winemaking:

A natural form of mechanical decantation takes place to filter the wine so there is no need to apply additives and ensures the wine is 100% certified vegan. Home cultivated natural yeasts are used, taken from the surrounding Valdobbiadene region for fermentation and the secondary fermentation in steel tanks is extended to 60 days for a beautifully well integrated, fine sparkle.

Vineyard :

With an average age of 40 years, the Glera vines are situated on the steep hills in the zone of Valdobbiadene, between Venice and the Dolomites.

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.

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| Code 651661NV | Practice Yes |
| Product SPARKLING | Style Sparkling & Champagne |
| Organic No | ABV 11.00 % |
| Biodynamic No | Closure Natural Cork |
| Egg / Milk No | Bottle Size 75cl |



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