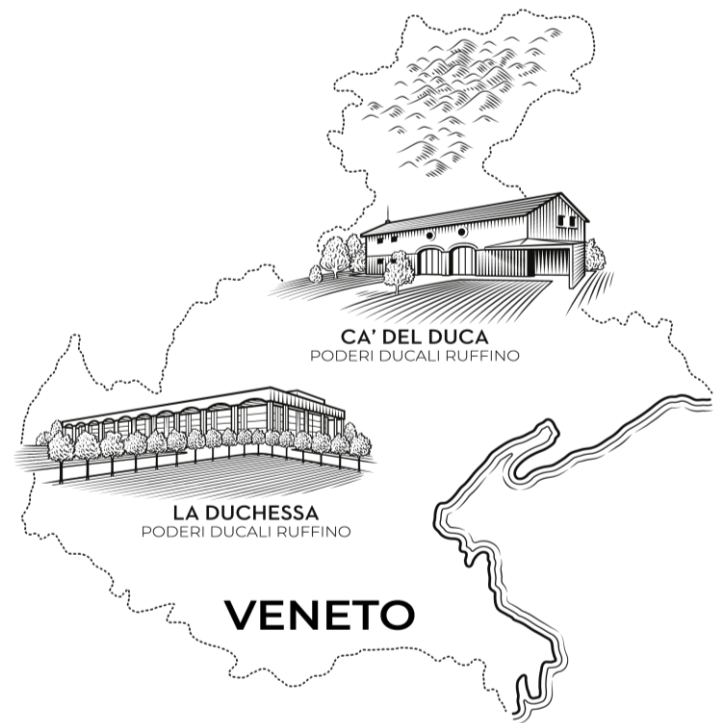


Prosecco

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes come from the Prosecco region in the northeast of Italy, which is famous for the production of sparkling wines. Altitude: 100-250 m. Soil: deep soils, consisting of conglomerates of rock and sand with an abundance of clay and iron.



GRAPE VARIETIES: 85% Glera, 15% Pinot Grigio, Chardonnay and other complementary grapes

TASTING NOTES

Perlage: small, fine and persistent

Color: straw yellow

Aromas: delicate aromas of white flowers intertwined with fruity hints of apple, pear and exotic fruit.

Tasting profile: refreshing and fruity. Fine perlage with a juicy and upbeat finish. Superb as an aperitif with cold dishes or fried food. This wine pairs perfectly with risottos and lightly spicy dishes.

VINIFICATION AND AGING

The carefully selected grapes are pressed to obtain the must. Only a part of the must undergoes alcoholic fermentation to become wine, while the remainder is stored in the cellar at zero degrees. This process guarantees the availability of a quality cuvée long after the harvest. Before the sparkling process, the must and the wine are blended and refermented in pressurized tanks using selected yeasts according to the Charmat method. This process, which lasts about a month, guarantees a refined perlage and preserves the fruity aromas of the variety.

WHY?

- Ruffino applies a clear protocol for the production of its Prosecco. After pressing, the juice is frozen in order to ensure the availability of a high-quality cuvée over time. The fermentation process occurs later, upholding the hallmark fruity and floral aromas of the grape variety.



RUFFINO
1877