



## *Valdobbiadene* DOCG *Prosecco superiore brut "Ruvo"*

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### GRAPE VARIETIES

*Glera*

### WINEMAKING

*The grapes are selected in the vineyard during the harvest and arrive at the winery in small boxes . No de-stemming. The entire grapes are dropped into the press machine intact . The crushing process is "gentle" and in a reduced environment in order to preserve the wine and to avoid the oxygen contact. Fermentation at 20 °C, after the fermentation a lot of racking (9 -10 times) till to November in order to remove all the lees by gravity and cold temperatures. In that way we can have a sparkling wine-base with its own fermentative yeast to store throughout the next year.*

### AGEING

*Many sparkling processes throughout the year to guarantee continuity. We sparkle 50 Hl at a time with the Martinotti Method (Charmat). Secondary fermentation for at least a month.*

### ANALYTIC DATA

*Sugar content: 9 g/L.*

*Alcohol content: 11.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Pale straw yellow.*

*Fruity aroma of apple and peach with flowery scent of rose and acacia, together with a citrus hint of lemon.*

*Altogether dry, lively and well-balanced with a progressive carbonic development.*

### GASTRONOMY

*Excellent as aperitif, this wine pairs well with fish in general, from shellfish to delicate risottos and pasta.*

*Serving temperature 8-10 °C*

## AVAILABLE FORMATS

*75 cl*

## AWARDS

[award #1](#)

