

RUFFINO

PROSECCO

Prosecco DOC

VINTAGE: NV

GRAPE VARIETIES: 100% Prosecco

VINEYARDS:

Ruffino Prosecco has been produced from grapes grown in the hilly area of Valdobbiadene, one of the most well known regions for the production of Prosecco.

VINIFICATION AND AGING:

The selected grapes undergo a traditional white wine vinification. Wines from different areas of the Valdobbiadene region are often blended in order to obtain a fruity and balanced wine.

The wine then undergoes the Charmat Method, which consists of a natural refermentation in pressurized tanks using selected yeasts. This process, which lasts approximately one month, results in refined bubbles and preserves the fruity aromas typical of the Prosecco varietal.

ABV: 11%

TASTING NOTE:

Color: Bright straw yellow with fine bubbles.

Aroma: The bouquet is fragrant and bursting with fruit notes. It shows clean aromas of apples, pears and citrus, accompanied by hints of wisteria.

Tasting profile: Crisp, clean and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.

PAIRING SUGGESTIONS:

Serving temperature: 45°-48° F

Pairings: Ideal as an aperitif, but also quite versatile as a food companion. Ruffino Prosecco perfectly matches with pizza margherita, seafood and shellfish dishes.

Prosecco is best when enjoyed young.

SUGGESTED RETAIL PRICE: \$15

FIRST YEAR OF PRODUCTION: 2010



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