

GIALLO'ORO

VALDOBBIADENE
PROSECCO SUPERIORE
DOCG EXTRA DRY

Clear and sparkling, its pale straw-yellow colour is enlivened by a prolonged effervescence of tiny bubbles. The nose captures hints of yellow apple and acacia flowers and, on the palate, it is pure and dry, while its freshness bestows elegance and substance to the wine's structure.

Variety: Glera (min. 85%) and other local white grape varieties (max. 15%).

Location: hills of Valdobbiadene – Conegliano.

Harvest: september.

Vinification: off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14 - 15 °C.

Bottle pressure: 5,5 atm.

Sugar residue: 16 g/l approx.

Alcohol: 11,5%.

Serving temperature: 5 - 7 °C, open immediately before serving.

Pairings: excellent as an aperitif, ideal for celebrations. This wine goes perfectly with vegetable-based dishes, white meats and delicately-flavoured cheeses. Wonderful with fine fish dishes such as raw shrimp.

Available sizes: 0,375 L - 0,75 L - 1,5 L - 3 L - 6 L.




RUGGERI
VALDOBBIADENE