

GIUSTINO B.

VALDOBBIADENE

PROSECCO SUPERIORE

DOCG EXTRA DRY MILLESIMATO

The appearance is instantly captivating with its intense straw-yellow colour and by the fine, persistent froth. Hints of peach and yellow apple, acacia flowers and delicate nuance of pink grapefruit reach the nose in an extraordinarily fulsome and complex bouquet. Rich and harmonious, in the mouth it unveils all its balance and elegance.

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

Location: hills of Valdobbiadene – Conegliano, from grapes selected in the best positions..

Harvest: september.

Vinification: off the skins at a controlled temperature of 16 °C. Slow second fermentation in springtime after the harvest in large sealed vats at 14 - 15 °C followed by resting on the lees for around 3 months.

Bottle pressure: 5,5 atm.

Sugar residue: 17 g/l approx.

Alcohol: 11,5%.

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

Pairings: ideal for all kinds of celebration accompanied by savoury snacks and fingerfood. This wine also goes perfectly with light, delicate dishes and in particular with fish.

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




RUGGERI
VALDOBBIADENE