

SANTO STEFANO

VALDOBBIADENE

PROSECCO SUPERIORE

DOCG DRY

The very first look wins us over with its brilliant straw-yellow colour in which a fine, continuous perlage is discerned. A persuasive and delicate aroma that immediately reveals hints of lemon flowers but also ripe apple and Williams pear. The taste encapsulates all its balanced freshness.

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: 28 g/l approx.

Alcohol: 11%.

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

Pairings: this is the typical Treviso wine, the classic Ombretta Trevigiana. It goes well with slightly sweet confectionery, panettone and pandoro, macarons and semifreddo desserts.

Available sizes: 0,75 L.




RUGGERI
VALDOBBIADENE