



## QUARTESE LIMITLESS

VALDOBBIADENE  
PROSECCO SUPERIORE  
D.O.C.G. BRUT



Bright colour, intense and subtle perlage, compact froth. To the nose has hints of peach and yellow apple while the taste is harmonious, pleasurably savoury and acidulous.

**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:** 9 g/l approx.

**Alcohol:** 11%.

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

**Pairings:** excellent as an aperitif, this wine goes well with small savoury appetisers. Perfect with delicate first courses of white meat, fish or shellfish.

**Available sizes:** 0,75 L.



  
**RUGGERI**  
VALDOBBIADENE