

L' EXTRABRUT

VALDOBBIADENE

PROSECCO SUPERIORE

DOCG EXTRA BRUT MILLESIMATO

A straw-yellow colour with delicate greenish highlights and a subtle, sparkling perlage, to the nose it presents notes of yellow apple and white peach, with slight hints of citrus fruits and acacia flowers. There is a decisive savouriness on the palate that, supported by the pleasing acid structure, bestows great freshness and a long, lively finale.

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 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: 4,5 g/l approx.

Alcohol: 11,5%.

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

Pairings: ideal as an aperitif and excellent throughout the meal with fish, white meats, mushroom and vegetable-based first courses.

Available sizes: 0,75 L.

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RUGGERI
VALDOBBIADENE