

QUARTESE

VALDOBBIADENE

PROSECCO SUPERIORE

DOCG BRUT

Against the light, its intense, subtle perlage, its colour, which becomes bright green, and its compact froth can be appreciated. To the nose, it evokes late spring with its 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: ideal as an aperitif and excellent throughout the meal. This wine goes particularly well with sea bass and sea bream fillets as well as with seafood, crustaceans and delicately-flavoured first courses.

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

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RUGGERI
VALDOBBIADENE