

# VINO FRIZZANTE

## PROSECCO

DOC TREVISO

Straw yellow with delicate greenish highlights, it displays a delicate perlage due to the natural fermentation at moderate pressure. Its intensely fruity aromas are perceived again on the palate, where it is authentic, fresh and medium sweet.

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

**Location:** on the hillsides of the first slopes of the Dolomite mountains, in the extreme north of the Province of Treviso.

**Harvest:** september.

**Vinification:** off the skins at a controlled temperature of 18 °C. Slow second refermentation in large sealed vats at 16 °C.

**Bottle pressure:** 2 atm.

**Sugar residue:** 10 g/l approx.

**Alcohol:** 11%.

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

**Pairings:** this lively wine is a harmonious and refined partner throughout the meal. It goes particularly well with light dishes and is ideal for serving by the glass. Excellent as an aperitif with cold cuts and medium-hard cheeses.

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

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**RUGGERI**  
VALDOBBIADENE