

# 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, macaroons and semifreddo desserts.

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

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**RUGGERI**  
VALDOBBIADENE