

REVÉN

VALDOBBIADENE
PROSECCO SUPERIORE
DOCG BRUT MILLESIMATO

Bright straw yellow in colour, with a fine, persistent perlage. The bouquet opens with elegant floral notes of acacia and jasmine, followed by hints of green apple, summer pear, delicate Mediterranean herbs and balsamic nuances. Rich and enveloping on the palate, it is supported by vibrant freshness and a well-defined savoury minerality that carry through to a long, persistent finish.

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

Location: Valdobbiadene–Conegliano area, from selected grapes grown on steep hillside vineyards characterized by specific agronomic features.

Harvest: Second half of September.

Vinification: off the skins at a controlled temperature of 16°C. The wine obtained from the first fermentation is kept in continuous contact with the lees. Secondary fermentation takes place during the winter following the harvest through slow refermentation in small pressurised tanks at 14-15°C, followed by a further ageing period on the lees of at least six months before bottling.

Bottle pressure: 5,5 atm.

Sugar residue: 7 g/l approx.

Alcohol: 11,5 %.

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

Pairings: Ideal as an aperitif and an excellent match for light and refined dishes featuring delicate, well-balanced flavours.

Available sizes: 0.75 L - 1.5 L.

Last update 4/09/2026




RUGGERI
VALDOBBIADENE