



TREVISO DOC PROSECCO BIO

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| Color | Bold straw yellow, exuberant perlage, stubborn and persistent spring. |
| Aroma | Ripe fruit, freshly cut flowers and slight citrus zestiness. |
| Tasting profile | Perfect coherence on the palate with fruity overtones underpinned by a refreshing and upbeat effervescence. |
| Full tasting Notes | A wine for conversation on sunny afternoons. |
| Food pairings | Fried bites, cured meats, unleavened bread, marinated fish, pickled anchovies, toasts, crostini. |
| Winemaking notes | The wine is produced using the Charmat method, which consists in natural refermentation in pressurized tanks with selected yeast. This process ensures a refined perlage and maintains the fruity aromas typical of this grape. |
| The story | The earliest documentation of Prosecco dates to 1772, when in Volume 7 of Il Giornale d'Italia Francesco Maria Malvolti praised the quality of the grapes and production methods used in the area. Over the years, the focus on wine among local producers has ensured high-quality bottlings with important recognitions awarded to Prosecco. Due to its versatility in pairings and the superb price-quality ratio, this wine's reputation continues to rise, becoming an ambassador of Italian taste worldwide. |
| Production area | Veneto. |

WINEMAKING DETAILS

GRAPE VARIETIES

>=85% organic Glera and other organic Prosecco grapes (Ampelographic Base - Prosecco DOC Production Guidelines Art 2).

AGING

White winemaking techniques; the bubbles develop in large tanks.

SERVING TEMPERATURE

8°

DID YOU KNOW?

In 2019 Ruffino started engaging in organic practice in the Greppone Mazzi, Montalcino and Poggio Casciano estates in the hills of the Chianti wine region. Poderi Ducali in Veneto was purchased at the end of 2018, with 126 hectares of vineyards in the Prosecco DOC region, all certified organic. By 2021 over 40% of Ruffino's vineyards will be organic.