

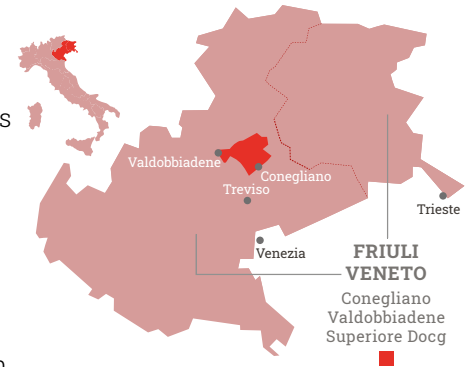


Vineyards

The established production area is limited to 15 municipalities. Two of these towns give this wine its name: Conegliano, the cultural center, and Valdobbiadene, the production hub.

Soil: deep soils consisting of conglomerates of rock and sand with an abundance of clay and iron.

Altitude: variable from 200 to 350 meters above sea level



Grape varieties

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



First vintage: 2015



Vinification and ageing

The carefully selected grapes are pressed to obtain the must. Only a part of the must will undergo alcoholic fermentation to become wine; the remainder is stored in the cellar at zero degrees. This process guarantees the availability of a quality cuvée long after the harvest. Before the sparkling process, the must and the wine are blended and re-fermented in pressurized tanks using selected yeasts according to the Charmat method. This process, which lasts about a month, guarantees refined perlage and preserves the typical fruity aromas of the variety.

Alcohol content: 11%



Tasting notes

Perlage: small, fine and persistent.

Color: straw yellow.

Aroma: fruity and floral with finely harmonious aromas.

Tasting profile: aromatic, beguiling and a light almond finish. Generous and enduring, this wine is perfect for an aperitif and pairs perfectly with fish and seafood as well as savory pies.



Why?

- Valdobbiadene is the heart of the Prosecco world. It is the most representative and qualitative area and therefore it has been appointed with the Docg appellation.
- Ruffino applies to Prosecco strong quality standards and a strict process: after the pressing, the juice is frozen, allowing always fresh and neat aromas in the glass.
- Glera is a grape that's native to northeastern Italy, which has been known since Roman times. A white grape, it has hazelnut-hued vine shoots and produces large, long bunches with yellow-golden grapes.

