

PROSECCO ROSÉ

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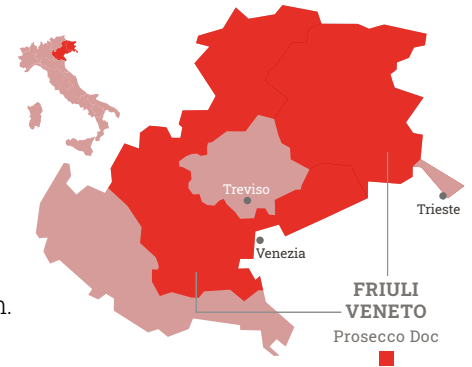


Vineyards

The grapes come from the Prosecco region in the northeast of Italy, which is famous for the production of sparkling wines.

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

Altitude: variable from 100 to 250 meters above sea level



Grape varieties

Glera and Pinot Nero



Vintage 2020

First vintage: 2020



Vinification and ageing

Carefully selected Glera and Pinot Noir grapes are pressed separately to obtain the must. Only a part of this grape 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 even 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 two months, guarantees refined perlage and preserves the typical fruity aromas of the variety.

Alcohol content: 14%



Tasting notes

Perlage: very fine and persistent.

Color: light pink.

Aroma: striking fruitiness of wild strawberries and candy.

Tasting profile: fresh and fruity. Fine perlage with a lively and juicy finish. Excellent as an aperitif together with cold dishes and fried food. It goes perfectly with risotto and lightly spiced dishes.



Why?

- Ruffino has strong Tuscan roots but in the last decades the project of creating a premium Ruffino Prosecco has been a true success, bringing the brand among the global top players. Since 2018, Ruffino owns Poderi Ducali Estates in the Prosecco region.
- 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.
- In Prosecco Rosé Doc, Glera meets Pinot Noir. Glera is a native varietal of this area and it is famous for its aromatic notes. Pinot Noir offers body, finesse and further enriches the aromatic profile.

