

PROSECCO

D.O.C. MADE WITH ORGANIC GRAPES

RUFFINO



VINEYARDS

Produced from grapes grown in highly sought-after vineyards located in the northeastern regions of Italy, defined by the Prosecco D.O.C. code of production.

VINIFICATION AND AGEING

The selected grapes of Prosecco first undergo a traditional white wine vinification. Then the wine undergoes the Charmat Method, which consists of a natural refermentation in pressurized tanks using selected yeasts. This process, lasting approximately one month, provides refined bubbles and preserves the fruity aromas typical of the Prosecco varietal.

TASTING NOTES

Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.



REGION

Friuli, Italy

TECHNICAL NOTES

GRAPE VARIETIES: 85% Glera,
15% other varietals

ALCOHOL CONTENT: 11.0%

SERVING TEMPERATURE: 45°-48°F

SERVING SUGGESTION

Ideal as an apéritif, but also quite versatile as a food companion. Ruffino Prosecco perfectly matches with pizza margherita, seafood, and shellfish dishes.

