

# PROSECCO

## D.O.C.

RUFFINO



### VINEYARDS

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

### VINIFICATION AND AGEING

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

### TASTING NOTES

Straw yellow in color, this Prosecco opens with delicate aromas of wild strawberries and black currants with caramel. Refreshing, fruity, and delicate with fine bubbles on the palate and an upbeat finish.



### REGION

Friuli, Italy

### TECHNICAL NOTES

#### GRAPE VARIETIES:

85% Glera, 15% Pinot Grigio, Chardonnay, and other complementary grapes

ALCOHOL CONTENT: 11.0%

SERVING TEMPERATURE: 45°-48°F

### SERVING SUGGESTION

Superb as an aperitif with cold dishes or fried food. This wine pairs perfectly with risottos and lightly spiced dishes.

