



RUGGERI GIUSTINO B.

Valdobbiadene Superiore D.O.C.G.

Prosecco Extra Dry

www.ruggeri.it

VARIETALS	100% Glera	
VINTAGE	2024	
REGION	Valdobbiadene Superiore, Veneto, Italy	
TECHNICAL DATA	Alcohol 11.5%	Residual sugar 17 g/l
APPEARANCE	Intense straw yellow, with a fine and dense perlage.	
NOSE	On the nose it expresses beautiful notes of white pulp fruit, hay and vanilla butter.	
PALATE	On the palate, harmonious and pleasantly balanced, characterized by a softness that outlines its features up to a clean finish.	
AGEING	After the first fermentation the wine matures in big vats at low temperature and then it is transferred in pressure vats for the second fermentation, where it remains with its yeast for about three months.	
PAIRING	Ideal for all celebrations accompanied by savoury snacks and fingerfood. Perfect with light, delicate dishes, fish in particular.	
RATINGS	3 Glasses GAMBERO ROSSO 93pts falstaff 4.2 vivino 	
ORDER CODE	IT0046	

Certified sustainable

