Prosecco Rosé

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes come from the Prosecco region in the northeast of Italy, which is famous for the production of sparkling wines. Altitude: 100-250 m. Soil: deep soils, consisting of conglomerates of rock and sand with an abundance of clay and iron





GRAPE VARIETIES: 90% Glera, 10% Pinot Nero

TASTING NOTES
Perlage: very fine and persistent
Color: light pink
Aromas: striking fruitiness of wild strawberries and candies
Tasting profile: fresh and fruity. Fine perlage with a lively and juicy finish. Superb as an aperitif with cold dishes and fried food, the wine pairs perfectly with risottos and lightly spiced dishes.

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 fruity aromas of the variety.

WHY?
• Ruffino applies a clear protocol for the production of its Prosecco. After pressing, the juice is frozen in order to ensure the availability of a high-quality cuvée over time. The fermentation process occurs later, upholding the hallmark fruity and floral aromas of the grape variety.
•Produced entirely on the Poderi Ducali Estate in Veneto.
•A unique blend of Glera and Pinot Nero, the perfect grape for sparkling winemaking as it lends elegance, finesse and unique aromas.

FIRST VINTAGE: 2020

RUFFINO
1877