

Prosecco Giall'Oro Extra Dry DOCG



Origin

Country	Italy
Wine Region	Veneto, Valdobbiadene Prosecco Superiore D.O.C.G.
Winery	Ruggeri

Technical Data

Grape Varieties	Glera
Type	Sparkling white wine, Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry
Bottle Sizes Available	375 ml, 750 ml, 1.5 L
Closure	Technical cork
Vinification	Takes place off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14-15 °C. Bottle pressure: 5.5 atm. Residual sugar: 16 g/l.

Ageing	In large sealed vats and then in bottle for a short period of time.
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Description

In Brief

The grapes are harvested from vineyards on the hills of Valdobbiadene - Conelliano. This Prosecco from the Ruggeri Family Winery has excellent value for money and a little more residual sugar, enhancing its fruity character and delivering an exceptional experience!

Tasting notes

This wine is light straw yellow in colour with sparkling highlights and impeccable clarity embroidered with a minute and incessant perlage. It has good aromatic intensity ranging from fruity notes of apple to white acacia flower. The bouquet has a refined elegance while in the mouth it is dry, fresh and pleasantly lean with an agreeably subtle fizz. It has a confident freshness which invigorates the structure of the wine and its fruity finish. Giall'Oro has a bright cleanness and persistent fineness that endow it with great elegance.

Food Pairing

Excellent as an aperitif, ideal for celebrations. This wine goes perfectly with vegetable-based dishes, white meats and delicately-flavoured cheeses. Wonderful with fine fish dishes.

Notes

