



**APPELLATION:** Prosecco di Valdobbiadene D.O.C.

**VARIETALS:** Prosecco with small quantities of Verdiso and Perara.

**VINEYARD:** Vineyard located on the Dolomitic ridges, in the northern part of the Province of Treviso.

**VINIFICATION:** Grapes are vinified without the skins at a controlled temperature, then slowly fermented in large steel tanks

**AGING:** Best served young and fresh

## Ruggeri Prosecco di Valdobbiadene Gold Label

The philosophy of the **Ruggeri** estate can be summed up quite simply: Care for the product from grape to bottle. They start with quality raw material of a historically acclaimed origin and follow each and every step of the winemaking process with passionate dedication and disciplined methodology. Valdobbiadene is indisputably one of the most interesting growing zones from a qualitative point of view. In fact, its vineyards have always produced the most prestigious Prosecco wines.

*Gold Label's* crystal clarity is laced with a persistent perlage of minute bubbles. The bouquet, although vibrant and intensely fruity, is extremely delicate bringing readily to mind mature golden apples and acacia flowers. It is gently sweet and fresh on the palate and pleasantly light in alcohol. This prosecco can be enjoyed equally well before dinner as an aperitif or as an enhancement to the end of a meal.