

RUGGERI

VECCHIE VITI "OLD VINES" PROSECCO SUPERIORE VALDOBBIADENE BRUT DOCG

Area of Production: Veneto, Italy

Varietal: Glera (traditionally called Prosecco) 90%, with small quantities of Verdiso 6%, Bianchetta 2% and Perera 2%.

Alcohol: 12%

Wine Making: During the spring, approximately 2,000 old vines are selected and marked for the wine. After harvest, the grapes have a brief time of skin contact before pressing and then after the first fermentation and some decanting, it sits on the lees until the following spring before being transferred to the pressurized vat. The second fermentation is long, slow and carefully tended to, until a few days before bottling at the end of June. Extremely small production - 5,000 (750ml) bottles per year.

Wine Notes: The grapes are sourced from old vines – 80-100 years old – scattered throughout the hills of Valdobbiadene, as opposed to a single vineyard. They are gathered from vineyards located in Santo Stefano, Cartizze, San Pietro, Guia and Saccol. It is produced as a "tribute to Italy and to the memory of all men and women who, with their hands and their hearts, made an extraordinary fertile land." Fruity notes of golden apple, Poire William and acacia and a long finish with hints of almond sustaining a fine and persistent bubble.

Estate & Wines: Ruggeri is one of the five founding producers of Prosecco, established by Giustino Bisol in 1950 in Santo Stefano, when commercialization of Prosecco began. In 1990 they relocated to the town of Valdobbiadene. They have long standing relationships with about 110 growers as most vineyards are on small plots of land, similar to Burgundy where no one owns very large acreage. Ruggeri sends their viticulturist to work with their growers, insuring consistency and quality. After hand harvesting the grapes, they are brought to the winery which has 2 independent receiving lines and 5 soft presses, ensuring that the grapes are processed immediately upon arrival. In 2019, Ruggeri was the first Prosecco producer to receive the prestigious Gambero Rosso "Star" classification, which is only given to wineries who have earned 10 or more Tre Bicchieri awards. They are extremely passionate, dedicated and consistent with 60% of their wines sold in Italy, and the rest distributed to 35 countries worldwide.

Recommended Pairings: Very good as an aperitif but is outstanding with appetizers, tempura, first courses with fish and white meats. Vecchie Viti also pairs well with cured meats and fruit-driven starters like prosciutto-wrapped melon and mid-weight Asian dishes such as Thai noodles and sushi.

Ratings:

93pts - Wine Enthusiast 2020 vintage
93pts - Wine Enthusiast 2019 vintage
91pts - Vinous - 2019 vintage
90pts - Jamessuckling.com - 2019 vintage
93pts - Wine Enthusiast - 2018 vintage
92pts - Vinous - 2015 vintage
91pts - Wine & Spirits - 2015 vintage
Tre Bicchieri - 2014 vintage

UPC Code:

