

RUGGERI



VECCHIE VITI PROSECCO Brut DOCG

The grapes are sourced from old vines - 80-100 years old - scattered throughout the hills of Valdobbiadene and 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, sustain a fine and persistent perlage.

Recommended pairings:
Outstanding with appetizers, tempura, first courses with fish and white meats, it also pairs well with cured meats and fruit-driven starters like prosciutto-wrapped melon and Asian dishes such as Thai noodles and sushi.

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