



# RUGGERI

GIUSTINO B. VINTAGE PROSECCO EXTRA DRY SUPERIORE VALDOBBIADENE DOCG

## TASTING NOTES



Subtle highlights of jasmine flower and stone fruit. The bouquet is nuanced but it is also powerful in terms of its pristine sharpness and focus.



## VINEYARD & PRODUCTION INFO

**Vineyard location:** Valdobbiadene, Italy  
**Green status:** Equalitas/FSSC/SQNPI certification  
**Soil composition:** Limestone-clay  
**Vine training method:** Double Guyot  
**Elevation:** 150-500 meters  
**Vines/acre:** 13,500 Kg/ Ht.  
**Average vine age:** 30-70  
**Production:** 13 tons per acre



## WINEMAKING & AGING

**Varietal composition:** 100% Glera  
**Fermentation container:** Stainless steel autoclave  
**Maceration technique:** Bladder press  
**Type of aging container:** Stainless steel autoclave  
**Length of aging:** 6 months



## TECHNICAL DATA

**Alcohol:** 11.5% abv  
**Residual sugar:** 17g/L  
**Acidity:** 5.8g/L



## PRODUCER PROFILE

**Winemaker:** Fabio Roversi  
**Total acreage of vines:** 64  
**Winery production:** Ruggeri & C. Srl  
**Region:** Veneto



## REVIEWS

With the 2023 vintage of Giustino B., this wine has earned 12 Tre Bicchieri awards!

91 pts Jamessuckling.com - 2022 vintage  
90 pts Wine Spectator - 2022 vintage  
90 pts Wine Enthusiast - 2021 vintage  
94 pts BTI Gold Medal - 2020 vintage  
90 pts Jamessuckling.com - 2020 vintage



## FOOD PAIRINGS

Perfect enhancement to shellfish, seafood, poultry and vegetarian dishes.

