



# RUGGERI

VECCHIE VITI "OLD VINES" PROSECCO SUPERIORE VALDOBBIADENE BRUT DOCG

## TASTING NOTES



Fruity notes of golden apple, Poire William and acacia and a long finish with hints of almond sustaining a fine and persistent bubble.



## VINEYARD & PRODUCTION INFO

**Vineyard location:** Veneto, Italy  
**Green status:** Equalitas/FSSC/SQNPI certification  
**Soil composition:** Limestone-clay  
**Vine training method:** Double Guyot  
**Elevation:** 150-400 meters  
**Vines/acre:** 13,500 Kg/ Ht.  
**Average vine age:** 80-100  
**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:** 12% abv  
**Residual sugar:** 8g/L  
**Acidity:** 5.8g/L



## PRODUCER PROFILE

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



## REVIEWS

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



## FOOD PAIRINGS

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

