



RUSTICO

SPUMANTE PROSECCO DI VALDOBBIADENE DOC

VARIETY AND GRAPES 100% Prosecco from classic production area hillside vineyards situated at medium to high altitude.

VINIFICATION TECHNIQUE Pressing, destemming, cooling of must and fermentation in steel tanks at controlled temperature. Second fermentation in "cuve close".

TYPE Spumante brut.

COLOUR Straw-coloured, bright.

FLAVOUR Very fine, persistent, pleasant, and crisp, fruity and flowery.

TASTE Creamy, refreshing and balanced.

MATCHING As an aperitif or with appetizer, with risotto or pasta. Very well coupled with snacks.

SERVING TEMPERATURE 6° - 8° degrees

