



# RUSTICO

## Valdobbiadene Prosecco Superiore D.O.C.G.

Coming from the middle elevation hills of the classic area of Prosecco, Rustico is how we make ourselves known. It is one of Nino Franco's historic wines, produced since the 1970s, and was initially a Prosecco «aged on its lees» before becoming a Charmat Method sparkling wine in 1979. Its freshness and drinkability combine with an excellent floral bouquet. An outstanding aperitif and an ideal pairing to delicate appetizers.

### *variety*

Glera, from vineyards located on middle elevation hills

### *soil*

Highly diverse soils that are fruit of complex formation processes. Thin on the steeper and more eroded slopes, presenting an accumulation of organic substance on the surface, in direct contact with the calcareous substrate. In the more evolved areas – on fluvio-glacial deposits with moderately deep soils – the terrain is more stable, with clayey components in the deeper layers.

### *vinification*

Charmat method: pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. Second fermentation in autoclave.

### *type*

Brut

Vintage: n.v.

### *sensory notes*

Bright straw yellow color, the nose is fruity and floral, with notes of Williams pear and white flowers. The palate is soft, clear and delicate.

### *pairings*

An aperitif wine, excellent with finger food, light appetizers and delicate vegetable dishes, as well as fresh cheese.

### *serving temperature*

6°/8° C

### *alcohol content*

11% Vol