

Ruggeri

# Giustino Bisol, Valdobbiadene Prosecco Superiore DOCG 2024



WHITE  
CHAMPAGNE &  
SPARKLING



ITALY



VENETO



SUITABLE FOR  
VEGETARIANS

## TASTING NOTE

You can actually taste the cool breezes of the prestigious Valdobbiadene hills in this off-dry Prosecco, which is crisp with green apples and minerals, softened by the scent of fresh-baked bread.

## VITICULTURE

Only the best grapes are selected for this wine, hand harvested from the most premium crus within the elevated Valdobbiadene hills.

## VINIFICATION

Grapes are harvested during the first half of October and then fermented. After this, the wine is matured in large vats at a low temperature until spring, when it is transferred into pressure vats for secondary fermentation. It remains on its yeast until bottling, which is carried out in June.

## FOOD MATCHING

The savoury notes and minerality of this wine makes it a perfect pairing for fish and seafood, mirroring the salinic character of the sea. Try with smoked salmon, or fresh tuna sashimi.

SIZE	75cl
VINTAGE	2024
ABV	11.5%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	31486124
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	11.3g/l Tartaric
RESIDUAL SUGAR	16.2g/l
SKU	31486124