

## RUIOL CASTEI

### VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO D.O.C.G. EXTRA DRY

Denominazione di Origine Controllata e Garantita

**Cod. P02**

The passion for wine together with being proud to be part of the historical Valdobbiadene Territory has given birth to this elegant Extra Dry D.O.C.G.

#### TECHNICAL DATA

|                                    |  |
|------------------------------------|--|
| Grapes:                            | Glera - Chardonnay   |
| Production Area:                   | Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.   |
| Soil:                              | Clayey and calcareous.   |
| Vineyard Exposure:                 | South-West.  |
| Vineyard Height:                   | 280 m above sea level.   |
| Training System:                   | Double overturned.   |
| Production u/ha:                   | 12,000 kg.   |
| Vintage:                           | September  |
| Vinification:                      | This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented. |
| Sparkling Wine Production Process: | The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.                       |

#### ORGANOLEPTIC PROFILE

|                   |  |
|-------------------|--|
| Colour:           | Bright yellow straw with greenish reflections.<br>Fine and persistent perlage.                                 |
| Bouquet:          | Fruity with a clear perception of apple, peach, pear, with a floral wisteria scent.                            |
| Flavour:          | Full and pleasant fragrance with an elegant balance of flavours.   |
| Recommended Food: | Aperitif par excellence. Great for dishes based on fish and shellfish or at the end of the meal with biscuits. |
| Serve at:         | 8° C (46° F)   |

#### ANALYTICAL DATA

|                  |                            |
|------------------|----------------------------|
| Alcohol Content: | 11.5°                      |
| Residual Sugars: | 15 g/l                     |
| Total Acidity:   | 6 g/l                      |
| Pressure:        | 5,5 bar                    |
| Format:          | 750 ml – 1500 ml – 3000 ml |
| Allergens:       | contains sulphites         |

#### NUTRITION FACTS Nutrients Per serving (one glass) 100ml

|               |                  |
|---------------|------------------|
| Energy:       | 280 KJ / 68 Kcal |
| Protein:      | <1 g             |
| Fat:          | <1 g             |
| Carbohydrate: | 1,5 g            |

*Vegan friendly*


