



**GRAPE VARIETIES:** 90% Glera, 10% Pinot Nero

# Prosecco Rosé

**RUFFINO**  
1877

## PROSECCO

### DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes come from the Prosecco region in the northeast of Italy, which is famous for the production of sparkling wines. Altitude: 100-250 m. Soil: deep soils, consisting of conglomerates of rock and sand with an abundance of clay and iron

### TASTING NOTES

Perlage: very fine and persistent

Color: light pink

Aromas: striking fruitiness of wild strawberries and candies

Tasting profile: fresh and fruity. Fine perlage with a lively and juicy finish. Superb as an aperitif with cold dishes and fried food, the wine pairs perfectly with risottos and lightly spiced dishes.

### VINIFICATION AND AGEING

Carefully selected Glera and Pinot Noir grapes are pressed separately to obtain the must. Only a part of this grape must will undergo alcoholic fermentation to become wine; the remainder is stored in the cellar at zero degrees. This process guarantees the availability of a quality cuvée even long after the harvest. Before the sparkling process, the must and the wine are blended and re-fermented in pressurized tanks using selected yeasts according to the Charmat method. This process, which lasts about two months, guarantees refined perlage and preserves the fruity aromas of the variety.

Alcohol content: 11%

### VINTAGE 2022

The quality of the grapes was superb due to the lack of rain in the first part of the growing season, which proved to be very positive for the ripening.

First vintage: 2020

### WHY?

- Ruffino applies a clear protocol for the production of its Prosecco. After pressing, the juice is frozen in order to ensure the availability of a high-quality cuvée over time. The fermentation process occurs later, upholding the hallmark fruity and floral aromas of the grape variety.
- Produced entirely on the Poderi Ducali Estate in Veneto.
- A unique blend of Glera and Pinot Nero, the perfect grape for sparkling winemaking as it lends elegance, finesse and unique aromas.