



Chill just before serving to **7-8° C**.  
Ideally served in an ice bucket.



Storage in a cool and dark place.  
Avoid long periods in the refrigerator.



# ANNUALE

**Valdobbiadene Prosecco  
Superiore Brut Millesimato**

Controlled and Guaranteed Designation of Origin

Made exclusively from selected hillside grapes (vinegrape up to 15 yo) in the hamlet of Santo Stefano di Valdobbiadene, in the heart of the Prosecco DOCG Valdobbiadene area, to obtain to a wine with unique characteristics in terms of structure, body, sapidity and minerality. This particular selection is produced in a **limited number of bottles**.

**Type:** Sparkling Wine

**Area of origin:** Santo Stefano di Valdobbiadene hills

**Average altitude of vineyards:** 250 - 350 metres. sl

**Type of terrain:** Varied soil with morainic, sandstone and clay elements, limy, low-nutrient, well-darined

**Harvest period:** 20 September - 10 October  
(exclusively manual harvest)

**Vinification:** Soft pressing of grape, fermentation at controlled temperature (15-18 °C). Fining with noble lees for 4 months.

**Second fermentation:** Charmat method in pressure tank

**Re-fermentation temperature:** 15-17°C

**Duration of cycle:** Approximately 60 days

**Alcohol:** 11% by vol.

**Sugar content:** 6 g/l

Az. Agr. Ruge di Ruggeri R. e A. Società Agricola s.s.

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