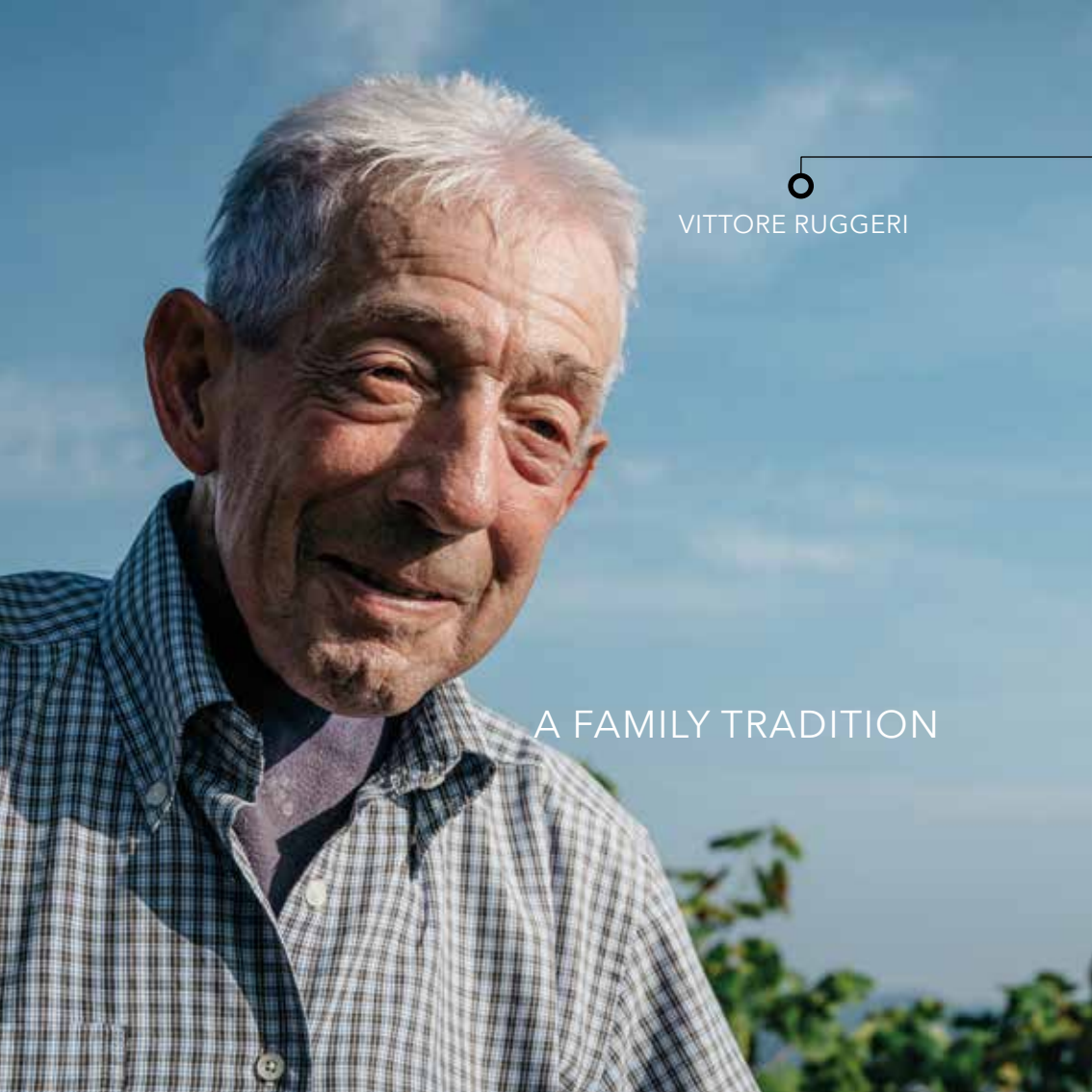




R U E

VALDOBBIADENE INDEPENDENT  
WINEMAKERS





VITTORE RUGGERI

## A FAMILY TRADITION

"OUR FAMILY HAS ALWAYS GROWN VINEYARDS ON THESE WONDERFUL HILLS. WE GREW UP WATCHING FIRST OUR GRANDPARENTS AND THEN OUR FATHER, WHO STILL SPENDS HIS DAYS AMONG THE VINEYARDS."



RUGGERO AND ANDREA RUGGERI WERE BORN AND RAISED IN THE SPLENDID SETTING OF VALDOBBIADENE. THEY KNOW ITS TRADITION AND ARE AWARE OF HOW THIS AREA HAS DEVELOPED AND CHANGED OVER THE CENTURIES. WHAT THIS AREA IS TODAY IS THE RESULT OF EXPERIENCES, TESTS, PLANNING AND EVALUATIONS OF A LAND THAT IS ALREADY INHERENTLY CAPABLE OF PRODUCING GREAT GRAPES AND HAS ACHIEVED INTERNATIONAL FAME IN THE WORLD OF WINE. THIS IS HOW THE RUGE WINERY WAS BORN, ROOTED IN THE PAST WHILE LOOKING TO THE FUTURE.





OUR PANORAMA

" EVERY DAY, AS SOON AS THE LIGHT BEGINS TO SPREAD OVER THESE HILLS, WE GIVE THANKS FOR WHAT WE HAVE AND ARE PROUD TO BE A PART OF THIS WONDER".



" THE SEARCH FOR SIMPLICITY AND AUTHENTICITY IN OUR WINES TAKES US BEYOND THE COLD AND STERILE LOGIC OF THE MARKET AND SURELY BRINGS US CLOSER TO THE SPIRIT OF WINE".

RUZE  
CARTIZO  
VINO



## TASTING ROOM

With a spectacular scenic view of the hills, our tasting room is the ideal place where to spend relaxing moments, enhancing the knowledge of our wines.



EACH OF OUR TASTINGS IS PERSONALISED ACCORDING TO THE NEEDS AND DESIRES OF OUR GUESTS.

You will be followed and guided in a tasting experience that aims to impress the philosophy with which we bring our glasses to the table in your memory. Please contact us to better organise your visit.



## OUR MARTINOTTI METHOD

PRIMARIO  
Valdobbiadene Prosecco Superiore  
Extra Dry DOCG

A versatile wine, perfect as an aperitif in the company of friends. The fresh, fruity notes are enhanced by the typical tanginess of this area. Balanced and persistent for great drinkability. Martinotti method for about 45 days.

Variety: Glera 95% - Verdiso e Bianchetta 5%  
Residual sugar 13 gr/litro. Alchol 11°

## OUR MARTINOTTI METHOD

ANNUALE  
Valdobbiadene Prosecco Superiore  
Brut DOCG

Old vines in our historic vineyards give us the grapes that will become ANNUALE. It is a wine that reflects the authenticity of the land from which it draws its extraordinary structure. The balance between the low residual sugar (about 6 grams per litre) and its typical tanginess makes it a match made in heaven with raw fish and first courses of fish. It is also perfect with delicate white meats and, of course, for all those who love a drier aperitif. The second fermentation of more than 60 days makes the fizz creamy and velvety.

Variety: Glera 95% - Verdiso e Bianchetta 5%  
Residual sugar 6 gr/litro. Alchol 11°





## OUR MARTINOTTI METHOD

RU - ZERO  
Valdobbiadene Prosecco Superiore  
Extra Brut DOCG

After a long second fermentation lasting more than 6 months, we finally bottle our Zero sugar wine. A difficult balance to achieve but made possible by the great structure of the grapes from vineyards of over 40 years old planted on our most distinctive lands. Intense, with a strong personality that exalts notes of citrus fruit and spices matched by a great tanginess and acidity. This wine is at its best with oysters and raw prawns. We also recommend it with turbot and eel.

Variety: Glera 95% - Verdiso e Bianchetta 5%  
Residual sugar 0 gr/litro. Alchol 11,5°

## OUR MARTINOTTI METHOD

CARTIZZE  
DOCG

This Majesty Cartizze: how else can one present this wine?! The fruit of a few hectares of vineyards heroically grown and perfectly aspected to achieve impeccable ripening. A mineral subsoil of clayey marl millions of years old is the backbone of the soil where this wine is born. Golden, sweet bunches, rich in tanginess and acidity. Our Cartizze is the ideal wine for every occasion worth celebrating.

Variety: Glera zona Cartizze. Residual sugar 17 gr/litro. Alchol 11,5°



## OUR BOTTLE-REFERMENTED WINES

### ESSENZIALE Col Fondo Agricolo refermented in the bottle



“It is only in the heart that one can see rightly; what is essential is invisible to the eye” (The Little Prince - Antoine de Saint-Exupéry). Our bottle-refermented wine aims to be the simple expression of Valdobbiadene’s winegrowing culture and its spontaneous fermentation in the bottle is a process of pure genuineness. Nothing is artificial, everything is Essential, better yet Essenziale. It ages in the bottle for at least 6 months before reaching the market. Since 2020, it has been part of the Col Fondo Agricolo project. ([www.colfondoagricolo.it](http://www.colfondoagricolo.it))

Variety: Glera. Alcohol 11°

## OUR BOTTLE-REFERMENTED WINES

### ASSOLUTO

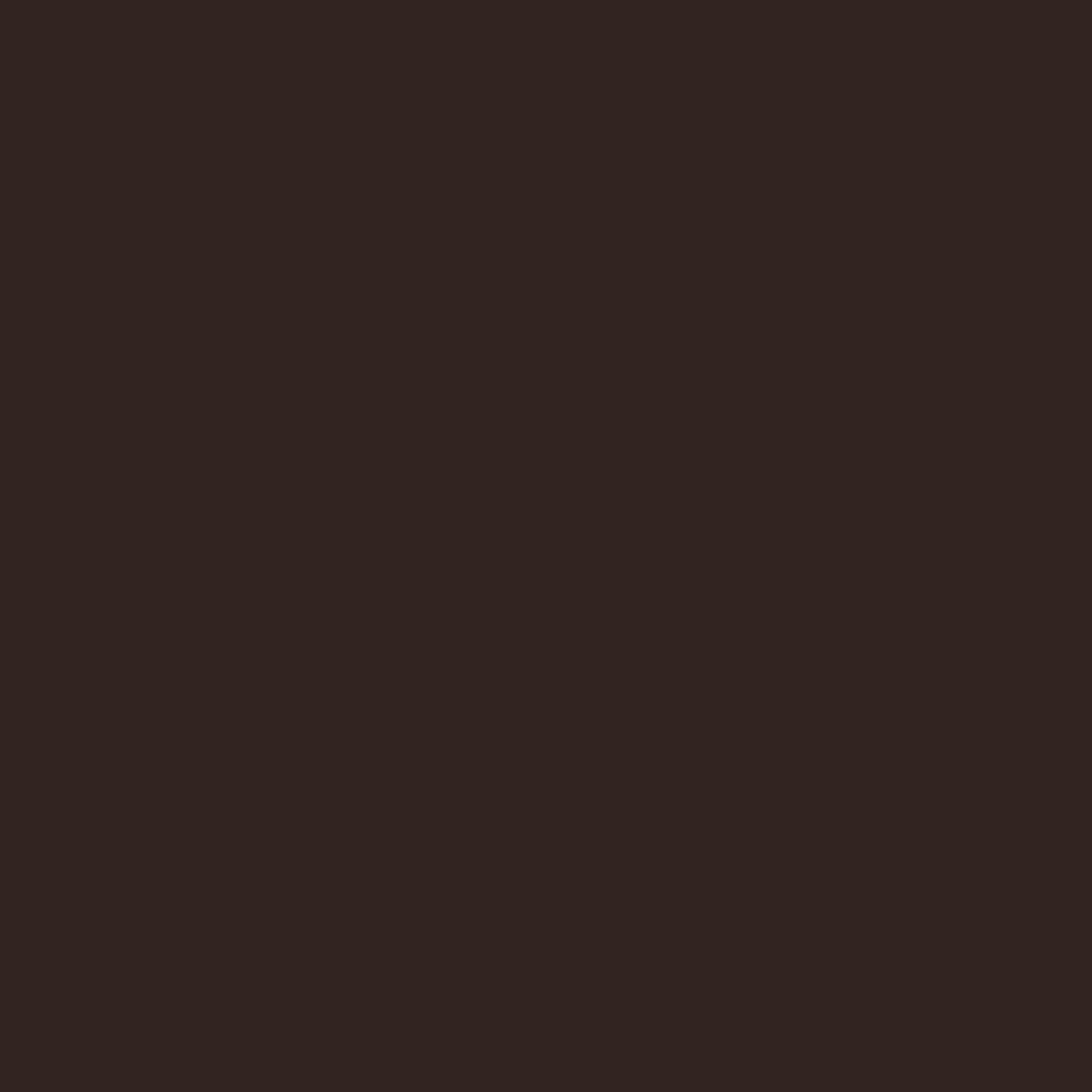


Extremely limited production only in the best vintages and with perfect conditions. A traditional method wine that ages for 48 months on the lees.

Variety: Glera 95% - Verdiso e Bianchetta 5%. Sugars: no dosage. Alcohol 12°









AZIENDA AGRICOLA RUGE

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