



RAMUSCELLO

PRODUTTORI DAL 1959

PROSECCO DOC BRUT SPARKLING WINE

The flavour is soft but has character, making this wine ideal for aperitifs.

COLOUR

Brilliant straw yellow, with fine, lingering perlage.

SCENT

The aroma is fresh, rich in fruit, with hints of citrus fruit that blend into floral highlights.

FLAVOUR

Lively and fresh in the mouth, with good acidity.

SERVING SUGGESTIONS

This is a classical aperitif, but can be served as a sparkling wine throughout meals featuring fish, shellfish, risottos and fat-free dishes.

VARIETY

100% Glera.

SERVICE

Serve in champagne glasses at 6-8°C.

PRODUCTION AREA

The vineyards are located in the heart of the Grave, on flat, pebbly soil.

VINIFICATION

The must is separated from the skins by means of soft pressing and then sent on to fermentation on selected yeasts.

SECOND FERMENTATION

Prise de mousse by Charmat method in pressure tanks for no less than 60 days.

ALCOHOL

11% vol.