

RUGRÈ'

"Rugrè" which colloquially means "oaks forest", characteristics trees of Rovereto, area where becomes the best "Crù" of Gavi wine is a product of high oenological craftsmanship, obtained by the classic traditional method, from specifically selected grapes.

The refermentation in bottle is deliberately brief so as not to change the delicate aromas and the pressure inside the bottle is limited to just two atmospheres. By these means the wine can release all the perfumes of its youth, but in the same persistent, rich and elegant.

CLASSIFICATION: Sparkling wine (V.S.).

GRAPE VARIETIES: 100% white grapes, our own production.

YIELD: Less than 80 q./ha.

PRODUCTION AREA: Hills in the Gavi D.O.C.G. Production territory.

VINIFICATION TECHNIQUE: it's produced within winter and spring, using the typical processing into "cuve close" (Martinotti method), with a short stay on lees.

SERVING TEMPERATURE: 8° – 10° C

COLOR: Light straw.

PERFUME: Fresh, delicate, fine, persistent.

FLAVORS: Complete, full, harmonic.

GASTRONOMIC COMBINATIONS: it's ideal as aperitif and for light meals, not too demanding: suggested for after meal too.

IMPORTANT NOTE: this product reaches its optimum temperature after two hours permanence into the fridge. We suggest of not to extend this period more than two / three days; a longer period can produce a drying of the cork, with product alteration and a pressure loss.

AVAILABLE PACKAGING

Code	Description
Rugrè 06	Carton box of 6 bottles 750 ml.
Rugrè 01	Lithographed case of 1 bottle 750 ml.

Special Packages:

Availability of special lithographed cases of 2 and 3 bottles and elegant wooden boxes of 6 bottles.

