

RUSTEGO DE CLEMENTE

SPARKLING WHITE WINE REFERMENTED IN THE BOTTLE



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Grapes from our vineyard

PRODUCTION AREA

North of Treviso

WINE MAKING PROCESS

In bianco, con pressatura soffice

REFERMENTATION

White wine vinification with a gentle pressing of the grapes

ALCOHOL % BY VOL

11% VOL

ATM. PRESSURE

About 2.5 atm

SUGAR RESIDUE

About 0 g/l

STORAGE

In a cool place with a maximum temperature of 15°C

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

It's the traditional and oldest way of making wine. This sparkling wine naturally refermented in the bottle is dry and very light in taste, with a very intense bouquet reminiscent of bread crust and yeast.

This wine should be slowly poured into a carafe to separate its natural sediments that can be used later to prepare Prosecco "risotto" or white meats.

The Rustego di Clemente is a great wine to drink with friends accompanied by cold cuts and various types of cheese.

ROCCAT[®]
VALDOBBIADENE
DAL 1975

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