

XIAMTEA SELECTION

RUGGERI

Prosecco Superiore D.O.C.G.

Valdobbiadene · Veneto · Italy

Since 1950, Ruggeri has been perpetuating
the art of noble bubbles

12 × « Tre Bicchieri » Gambero Rosso



Xiamtea
L'harmonie des Saveurs

Olivier POLONIA

 Thés Tisanes	 Prosecco RUGGERI	 Épices
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Alcohol abuse is dangerous for your health. Please drink responsibly.

The Soul of a Legend

Among the rolling hills of Valdobbiadene, listed as a UNESCO World Heritage Site, the Ruggeri estate has been perpetuating the art of Prosecco since 1950 with unwavering passion. Founded by Giustino Bisol, this family winery has become one of the absolute references of the DOCG Prosecco Superiore appellation.

Ruggeri is, above all, a philosophy: respect the terroir, exalt the Glera the region's historic grape variety and deliver bubbles of unparalleled precision and consistency. Each cuvée is the result of meticulous work, from vine to bottle, using winemaking methods handed down through generations.



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The Consecration: 12 x « Tre Bicchieri »

The Gambero Rosso is the bible of Italian wines. Each year, experts blind-taste thousands of cuvées fewer than 2% reach the supreme distinction of « Tre Bicchieri » (Three Glasses). Ruggeri's Giustino B. has achieved this honour 12 times, placing this cuvée in the Pantheon of Italy's greatest wines. For the 2026 vintage, it is the « Vecchie Viti » (Old Vines) cuvée that received the supreme accolade.



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① FIRST CUVÉE



Ruggeri Argeo Rosé

Prosecco DOC Treviso Rosé Brut
Millesimato

€9.90 (75 cl)

Elegance dressed in pink. This vintage Argeo Rosé brings together the aromatic finesse of Glera and the delicate depth of Pinot Noir.

Its pale rose colour with peach-blossom reflections is seductive at first glance, even before the very first sip.

Colour: Pale rose with peach-blossom reflections, dense foam, fine and lively bubbles.

Nose: Typical Glera notes enriched with fresh hints of redcurrant and raspberry. A floral bouquet closes with a balsamic touch of fresh rosemary.

Palate: Lively and fresh, followed by an ample structure contributed by the Pinot Noir. Complex, persistent, harmoniously silky.

Finish: Long and elegant, smooth.

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Grape varieties: Glera (max. 85%) · Pinot Noir (max. 15%)

Vineyard: Finest vineyards of the Prosecco DOC zone ·

Harvest: September

Winemaking: Glera vinified as white wine at 18°C, Pinot Noir as red at 25°C with 4-5 days skin maceration. Slow secondary fermentation in large closed tanks at 14-15°C. Lees ageing min. 2 months.

Technical data: 11.5% vol. · Residual sugar: 9 g/l · Pressure: 5.5 atm

Serving: 5-7°C. Uncork just before serving

Ideal pairings

Aperitif with canapés · Light pasta with pesto or mushrooms · Beetroot carpaccio · Cherry tomato salad with fresh herbs and avocado · Fruit desserts and fresh strawberries



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② SECOND CUVÉE



Ruggeri Morbin

Extra Dry Sparkling Wine

€6.80 (75 cl)

A velvety and aromatic sparkling wine, born on the slopes of the first foothills of the Dolomites in the province of Treviso.

The Morbin embodies Italian sweetness with its extra dry texture and distinctive bouquet the perfect choice for a very festive occasion.

Colour: Crystalline straw yellow with fine and persistent effervescence.

Nose: Intensely fruity yellow apple, ripe peach and delicate acacia blossom.

Palate: Fresh and silky, with a savoury finish and pleasant fruity, aromatic persistence.

Finish: Indulgent, fruity, pleasantly lingering.

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Grape varieties: Blend of selected local white grapes

Vineyard: First foothills of the Dolomites, northern Treviso province · Harvest: September

Winemaking: White vinification at 18°C · Slow secondary fermentation in large closed tanks at 16°C.

Technical data: 11.5% vol. Residual sugar: 13 g/l · Pressure: 5.5 atm.

Serving: 5-7°C. Uncork just before serving

Ideal pairings

All social and festive occasions · Aperitif · Venetian cicchetti · Cold cuts and cheeses · Fish and sautéed vegetables



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« Every bubble of Prosecco tells a story of patience. About 70 years... and six months of winemaking. »

— Paolo Bisol, great-grandson of the founder



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Ruggeri, the beauty of the rolling hills of the Valdobbiadene region, a UNESCO World Heritage Site since 2019. An enchanting place where the work of the winemakers has shaped a unique landscape, worthy of protection, appreciation, and preservation, where the marine soil contributes to the flavor of the wines.

It is precisely here that Valdobbiadene Prosecco Superiore DOCG is born, thanks to the fortunate combination of the unique characteristics of the soil, temperature variations, and natural ventilation.

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③ THIRD CUVÉE



Ruggeri Quartese

Valdobbiadene Prosecco Superiore
DOCG Brut

€11.40 (75 cl)

Born in the heart of the DOCG appellation, the Quartese expresses the full nobility of the Valdobbiadene terroir.

This delicate brut is the purest expression of the appellation: brilliant green colour, generous foam and aromas of great finesse.

Colour: Brilliant green, dense foam, fine and persistent bubbles.

Nose: Intense and very elegant yellow apple, white peach. Balanced and delicate.

Palate: Harmonious, perfectly mirroring the aromas. Pleasantly tangy and savoury finish.

Finish: Fresh, tangy, of elegant persistence.

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Grape varieties: Glera (min. 85%) · Local white varieties (max. 15%)

Vineyard: Hills of Valdobbiadene – Conegliano · Harvest: September

Winemaking: White vinification at 16°C · Slow secondary fermentation in large closed tanks at 14-15°C.

Technical data: 11% vol. · Residual sugar: 9 g/l · Pressure: 5.5 atm

Serving: 5-7°C. Uncork just before serving

Ideal pairings

Excellent as an aperitif · Sea bass and sea bream fillets · Shellfish and seafood · Delicate starters · Creamy risottos



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④ PRESTIGE CUVÉE



Giustino B.

Valdobbiadene Prosecco Superiore D.O.C.G.
Extra Dry Millesimato

€16.90 (75 cl)

A living tribute to founder Giustino Bisol, created in 1995 to celebrate his 50 years of winemaking passion, this vintage cuvée is the winery's absolute flagship.

If you thought Prosecco was merely a festive aperitif, Giustino B. will make you think again. This is a wine for reflection, gastronomy and precision.

Colour: Brilliant straw yellow with greenish reflections, fine and persistent mousse.

Nose: Complex bouquet of white flowers, ripe pear, peach and a subtle hint of bread crust. Pink grapefruit nuances.

Palate: Creamy, almost velvety bubble. A lively attack followed by a long-lasting aromatic harmony. Broad, fruity, of great finesse.

Finish: Clean, elegant and intensely mineral. Long persistence.

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Grape varieties: Glera (min. 85%) · Local white varieties (max. 15%)

Vineyard: Finest crus of the Valdobbiadene Conegliano hills · Hand-harvested · Harvest: September

Winemaking: White vinification at 16°C · Fermentation the spring following harvest, in large closed tanks at 14-15°C · Lees ageing approx. 3 months.

Technical data: 11.5% vol. · Residual sugar: 17 g/l · Pressure: 5.5 atm

Serving: 8-10°C. Serve slightly warmer to reveal the full aromatic complexity

Ideal pairings

Prestige aperitif or toasts · Noble shellfish · Asparagus or truffle risotto · Fine fish · Soft-rind cheeses · Savoury pastries



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Ruggeri, Pearl of the Veneto

Among the hills of Valdobbiadene,
Where the vine embraces the Italian mist,
A nectar with golden reflections is born,
Ruggeri, the name all have admired.

Its bubbles dance like weightless stars,
In crystal, they say their prayers,
Singing of pear and acacia blossom,
The fruit of generations who worked this land.

From Giustino B. to the Argeo Rosé,
Every cuvée knows how to enchant,
The Quartese brut, noble and fine,
The Morbin soft as a morning in spring.

Since 1950, the tradition endures,
Between passion for the soil and pure winemaking,
Let us raise our glasses to this Venetian treasure,
Ruggeri, the Prosecco that does us a world of good!

Cheers! Alla salute!



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The Harmony of Flavours



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