

RUGGERI

2019 Argeo Rosé
Prosecco Brut D.O.C.

90 pts
Decanter

The palest in colour of all the wines we tasted, the delicate peach hue is a clue to the difference in style. There's 9g/L of residual sugar here, but this is a restrained Prosecco rosé, and quite textured compared to most. Faint aromas of cherry blossom and marzipan, alongside the usual floral and red berry notes. Ruggieri suggests enjoying it with strawberry-based desserts, tomato and avocado salad or beetroot carpaccio, or light pasta dishes.

Amy Wislocki
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