

RUGGERI

ARGEO PROSECCO ROSÉ BRUT D.O.C.

Area of Production: Treviso, Italy

Varietal: 85% Glera and 15% Pinot Noir

Alcohol: 11.5% **Residual Sugar:** 9 grams per liter - Brut

Prosecco Rosé is the newest wine authorized by the Consorzio Prosecco DOC that has established its international release date as January 1, 2021. This exciting, innovative category from the Veneto signals the extremely strong growth of Proseccos and the popularity of the rose category around the world. By law, Prosecco Rosé must be a minimum of 85% Glera and 15% Pinot Noir grapes coming from the Veneto/Treviso area, must ferment for at least two months and can only be produced as a “millesimato” (vintage) wine.

Wine Making: Ruggeri vinifies their Glera grapes, off their skins, at a temperature of 64° F, while the Pinot Noir grapes are vinified in contact with their skins, at 77° F, for about 4-5 days. Slow fermentation in large, closed containers at 55°-56° is followed by the grapes resting on their fine lees for a minimum of 2 months. It is bottled at 5.5 atmospheres. The Pinot Nero grapes are sourced from the Treviso Province, near the Piave area where the grape is successful grown.

Wine Notes: Argeo Prosecco Rosé has a soft pink color reminiscent of peach flowers with an abundant foam and lively, fine perlage. On the nose the typical aromatic notes of the Glera grapes are enriched with very delicate and fresh scents of brambly fruits such as red currants and raspberries. The bouquet of white flowers and berry fruits is enveloped by a very pleasant balsamic note of fresh rosemary leaves. On the palate every sip is bursting with life, with the freshness of flavor and full-bodied structure typical of Pinot Noir. The finish is long, elegant, complex, silky and harmonious, perfectly matching the aromas.

Estate & Wines: Ruggeri is one of the five founding producers of Prosecco, established by Giustino Bisol in 1950 in Santo Stefano, when commercialization of Prosecco began. In 1990 they relocated to the town of Valdobbiadene. They have long standing relationships with about 110 growers as most vineyards are on small plots of land, similar to Burgundy where no one owns very large acreage. Ruggeri sends their viticulturist to work with their growers, insuring consistency and quality. After hand harvesting the grapes, they are brought to the winery which has 2 independent receiving lines and 5 soft presses, ensuring that the grapes are processed immediately upon arrival. In 2019, Ruggeri was the first Prosecco producer to receive the prestigious Gambero Rosso “Star” classification, which is only given to wineries who have earned 10 or more Tre Bicchieri awards. They are extremely passionate, dedicated and consistent with 60% of their wines sold in Italy, and the rest distributed to 35 countries worldwide.

Recommended Pairings: Perfect as an aperitif with nibbles. Ideal with light pasta dishes, beetroot carpaccio or a light salad of cherry tomatoes, fresh herbs and avocado or fresh berries and cream.

Reviews:

90 pts - Jamessuckling.com - 2022 vintage
90 pts - Wine Enthusiast - 2021 vintage
90 pts - Wine Enthusiast - 2020 vintage - Top 100 Best Buys - 2021
90 pts - Wine Spectator - 2020 vintage
90 pts - Decanter - 2019 vintage

UPC Code:



Available in 200ml & 750ml.