

R
RUGGERI
VALDOBBIADENE

ARGEO

PROSECCO
BRUT
D.O.C.

Area of Production: Veneto, Italy

Grape: Glera (traditionally called Prosecco), with small quantities of Verdiso and Perera.

Alcohol: 11.5%

Wine Making: White vinification, that is to say without the skins, at a controlled temperature of 18°C (68°F), for approx. 8 days. Pressure behind the cork: approx. 5 atm. The wine is then put through a slow refermentation in large sealed tanks at 12-14°C (approx. 54-57°F).

Wine Notes: Very pale straw yellow with greenish glints, perfect clarity with abundant, persistent, fine perlage. The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with intense aromas reminiscent of golden apple. Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish.

Estate & Wines: The Ruggeri winery, which was established in 1950 by Giustino Bisol, was originally housed in small premises in the village of Santo Stefano di Valdobbiadene. In the early 1990's it was relocated to a new, larger and more rational premises which was able to receive and process almost 3,000 tons of grapes brought in every harvest. The Ruggeri winery is well equipped to cope with the considerable harvest; it has two fully independent lines for receiving the grapes and 5 'soft' presses, thereby ensuring separation of the various vineyard harvests also at the busiest times. For about 20 years, annual production has been around the one million bottle mark, 60% of which is distributed in Italy and the rest to 35 countries worldwide.

Recommended Food: Perfect as an aperitif, ideal with fish, and goes well with hors-d'oeuvres and light first courses.

UPC Code: 089475342013

Ratings: 90 points BTI



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