

RUGGERI

ARGE PROSECCO NV BRUT D.O.C.

Area of Production: Veneto - Italy

Varietal: 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: 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, it goes well with hors-d'oeuvres and light first courses.

Ratings:

90 pts - Jamessuckling.com - published 2023

90 pts - Jamessuckling.com - published 2021

92 pts - BTI - published 2019

UPC Code:

