



RUGGERI

Argeo Prosecco Brut D.O.C.

TASTING 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.



VINEYARD & PRODUCTION INFO

Vineyard location: Veneto, Italy
Green status: Equalitas/FSSC/SQNPI certification
Soil composition: Limestone-clay
Vine training method: Double Guyot
Elevation: 0-150 meters
Vines/acre: 18,000Kg/ Ht.
Average vine age: 5-50
Production: 18 tons per acre



WINEMAKING & AGING

Varietal composition: 85% Glera/15% other
Fermentation container: Stainless steel autoclave
Maceration technique: Bladder press
Type of aging container: Stainless steel autoclave
Length of aging: 60-90 days



TECHNICAL DATA

Alcohol: 11% abv
Residual sugar: 12g/L
Acidity: 5.1g/L



PRODUCER PROFILE

Winemaker: Fabio Roversi
Total acreage of vines: n/a
Winery production: Ruggeri & C. Srl
Region: Veneto



REVIEWS

90pts Jamessuckling.com - published 2023
90pts Jamessuckling.com - published 2021
92pts BTI - published 2019



FOOD PAIRINGS

Perfect as an aperitif, it goes well with hors-d'oeuvres and light first courses.

