RUGGERI



CARTIZZE PROSECCO NV BRUT VALDOBBIADENE D.O.C.G.

)US

The NV Valdobbiadene Superiore di Cartizze Brut is rich and opulent in the glass, showing ripe peaches, crushed mint leaf and flowery undergrowth. It gains further depths through smoky minerals and hints of brown spice over time. It's silky in texture, yet quickly firmed up by zesty acids, coming across as savory and almost salty at times. There's ample weight and concentration but also wonderful balance, communicating a level of importance through its presence alone. I'd be tempted to lose this in the cellar for a year or so, yet there is no reason to wait either. Eric Guide

December 2020

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