

RUGGERI

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

Cartizze, or to be more precise Valdobbiadene Superiore di Cartizze, represents the highest oenological expression of the area. This wine epitomizes the finesse, elegance and delicate fruit and floral aromas of the grapes grown in the exclusive and extremely limited Cartizze area. The fortunate exposure of the hills and the particular soil composition (consisting mostly of limestone, clay and sandstone) give origin to this highly characteristic and therefore greatly sought after, wine.

Area of Production: Valdobbiadene, Italy

Varietal: 100% Glera (traditionally called Prosecco)

Alcohol: 11.5% **Residual Sugar:** 8.5% - Brut

Wine Making: Brilliant straw yellow color, with pale greenish tones, and a fine, elegant and persistent perlage. The aromatic profile is fragrant and is oriented towards fresh aromas of summer pears, delicate notes of white flower petals and wild herbs. On the palate the taste structure confirms a great balance. Cartizze Brut shows a crystalline flavor in the mouth with a delicate mineral note. Soft in the mouth, with a long finish that brings out the pleasant citrus tones found on the nose.

Wine Notes: The grapes are sourced from old vines – 80 -100 years old – scattered throughout the hills of Valdobbiadene, as opposed to a single vineyard. They are gathered from vineyards located in Santo Stefano, Cartizze, San Pietro, Guia and Saccol. It is produced as a “tribute to Italy and to the memory of all men and women who, with their hands and their hearts, made an extraordinary fertile land.” Fruity notes of golden apple, Poire William and acacia and a long finish with hints of almond sustaining a fine and persistent bubble.

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: Enjoyed easily alone as an aperitif or, thanks to its excellent balance and structure, a delicious accompaniment to fish and shellfish dishes, risottos, sushi, marinated fish salads and couscous with crunchy vegetables.

Ratings:

90 pts - Jamessuckling.com - published 2023
92 pts - Wine Enthusiast - published 2023
92 pts - Wine Enthusiast - published 2022
90 pts - Jamessuckling.com - published 2021
90 pts - Wine Spectator - published 2021
91 pts - Wine Enthusiast - published 2020
92 pts - Vinous - published 2020
90 pts - Jamessuckling.com - published 2020
90 pts - Silver Winner - 2020 International Wine Challenge

UPC Code:

