

Prosecco Brut Argeo DOC



Origin

Country	Italy
Wine Region	Veneto, Treviso
Winery	Ruggeri

Technical Data

Grape Varieties	Glera
Type	Sparkling white wine, Brut
Bottle Sizes Available	200 ml, 750 ml, 1,5 l
Closure	Technical cork

Vinification	Takes place off the skins at a controlled temperature of 18 °C for around 8 days. Slow second refermentation in large sealed vats at 14-15 °C. Bottle pressure: 5,5 atm. Residual sugar: 12 g/l.
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Ageing	In large sealed vats and then in bottle for a short period of time.
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Description

In Brief	The grapes are harvested from vineyards on the hillsides of the first slopes of the Dolomite mountains, in the north of the Province of Treviso, making this Prosecco a Brut Prosecco DOC of extraordinary quality by the Ruggeri family winery.
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Tasting notes	This wine has a light straw colour with greenish hints and a perfect clarity criss-crossed by a minute, rich and persistent perlage. The bouquet is honest, elegant and filled with flowery hints which come together in a balanced whole alongside the variety's characteristic fruity notes with intense aromas recalling yellow apple. In the mouth it is fresh, delicate and balanced, lightly alcoholic with a long fruity finish.
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Food Pairing	Perfect as an aperitif and ideal with fish, this wine goes particularly well with hors d'oeuvres and light first courses. Serving temperature: 5 - 7°C. Open immediately before serving.
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