

Prosecco Cartizze Brut DOCG



Origin

Country	Italy
Wine Region	Veneto, Valdobbiadene Prosecco Superiore, D.O.C.G.
Winery	Ruggeri

Technical Data

Grape Varieties	Glera
Type	Sparkling white wine, Valdobbiadene Prosecco Superiore, D.O.C.G. Brut
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Takes place off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14-15 °C. Bottle pressure: 5.5 atm. Residual sugar: 8 g/l.
Ageing	In large sealed vats, resting on the lees for around 3 months and then in bottle for a short period of time.

Description

In Brief	The vineyards are located in the most highly-prized zones of the D.O.C.G. area in the Valdobbiadene hills, in the Cartizze subzone.
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Tasting notes	This wine is a sparkling straw yellow filled with light greenish hues enlivened by a fine, elegant and persistent perlage. The aromatic profile is fragrant tending towards fresh aromas of summer pears alongside delicate notes of white flower petals and wild herbs. On the palate the structure has a confident balance and crystalline zest alongside a delicate mineral note. In the mouth it is soft with a long finish bringing back the pleasant citrus tones encountered in the aroma.
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Food Pairing	Excellent as an aperitif or with crustaceans and molluscs and other fish-based dishes such as seafood risotto, sushi, fish tartare and marinated fish. It is also delicious with couscous and crunchy vegetables.
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