

Ruggeri

Argeo, Prosecco Brut



WHITE
CHAMPAGNE &
SPARKLING



ITALY



VENETO



SUITABLE
FOR VEGANS

TASTING NOTE

Delicate, zesty Prosecco, exuding green apples and citrus.

VITICULTURE

Grapes are grown in vineyards located across the hills of the first Dolomitic ridges, in the northernmost part of the province of Treviso. Harvest takes place in the second half of September.

VINIFICATION

Fermentation takes place without skins in mid-October, straight after the harvest. A secondary slow fermentation to give the wine its distinctive perlage takes place in large sealed tanks, at a low temperature between 13-15°C.

FOOD MATCHING

Marries beautifully with flavoursome fish salads, such as a Thai spiced shrimp salad with Asian greens, or oven-poached white fish and asparagus.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (95%), Perera (3%), Verdiso (2%)
CLOSURE	Natural Cork
SKU CODE	530161NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	530161NV