

NV Prosecco Brut Argeo, Ruggeri



Country: Italy

Region: Veneto

Sub-Region: Prosecco

Grapes: Grape Glera 95 ; Grape Perera 3 ; Grape Verdiso 2

Tasting Note:

Delicate, zesty Prosecco, exuding green apples and citrus.

Winemaking:

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.

Vineyard :

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.

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.

Unique Selling Point:

A delightful Italian alternative to Champagne. This classic, sophisticated, apple flavoured sparkling wine is made in the Veneto, North East Italy from the Prosecco grape and is a delightful alternative to Champagne.

Awards:

Very elegant nose, fruity and balanced palate, generous finish, lovely length. Bronze Medal, International Wine Challenge 2019 My current number-one fizz for under £10 a bottle (if bought by the case). A mouthwatering prosecco with a lemon-sherbet edge and delectable hint of clover honey, but almost dry finish. Only 11 per cent alcohol, too. Susy Atkins, Sunday Telegraph, 3rd July 2011
Smooth and bright, with zesty citrus and apricot touches at the back. Easy-going and simple, but balanced and well made.
Decanter Panel Tasting - Prosecco Experts Choice August 2013

Code 530161NV	Practice Yes
Product SPARKLING	Style Sparkling & Champagne
Organic No	ABV 11.00 %
Biodynamic No	Closure Natural Cork
Egg / Milk No	Bottle Size 75cl



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