

ARGEO ROSÉ

PROSECCO

DOC TREVISO ROSÉ BRUT MILLESIMATO

The delicate pink colour recalls the delicacy of peach flowers and is animated by an intense perlage that culminates in a thick froth. The rich bouquet of white flowers and small red fruit is embellished with a balsamic note of fresh rosemary while, on the palate, it is complex, savoury and sparkling, bestowing a pleasing freshness that accompanies a long, silky finale.

Variety: Glera (min 85%) and Pinot Noir (max 15%).

Location: from the best vineyards of the Prosecco D.O.C. production area.

Harvest: september.

Vinification: The Glera grape is vinified off the skins at a temperature of 18 °C. The Pinot Noir is vinified at a temperature of 25 °C, in contact with the skins for about 4-5 days. Slow fermentation in large closed containers at 14 - 15 °C is followed by contact with the fine lees for a minimum of 2 months.

Bottle pressure: 5,5 atm.

Sugar residue: 9 g/l approx.

Alcohol: 11,5%.

Serving temperature: 5 - 7 °C, open immediately before serving.

Pairings: Perfect as an aperitif with nibbles. Ideal with light pasta dishes with pesto or mushroom based sauces. Try with beetroot carpaccio or a light salad of cherry tomatoes, fresh herbs and avocado. Delicious with dessert such as fresh strawberries.

Available sizes: 0,20 L – 0,75 L.

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RUGGERI
VALDOBBIADENE