

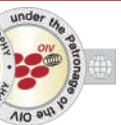




# RUGGERI

## Argeo Prosecco Rosé Brut DOC

[www.ruggeri.it](http://www.ruggeri.it)

VARIETALS	85% Glera, 15% Pinot Noir
VINTAGE	2023
REGION	Treviso, Veneto, Italy
TECHNICAL DATA	Alcohol 1.5% Residual sugar 9 g/l
APPEARANCE	The delicate pink colour recalls the delicacy of peach flowers and is animated by intense perlage that culminates in a thick froth.
NOSE	The rich bouquet of white flowers and small red fruit is embellished with a balsamic note of fresh rosemary.
PALATE	On the palate, it is complex, savoury and sparkling, bestowing a pleasing freshness that accompanies a long, silky finale.
PAIRING	Perfect as an aperitif with nibbles. Ideal with light pasta dishes with mushroom or pesto based sauces. Try it with beetroot carpaccio or light salad of cherry tomatoes, fresh herbs and avocado. Delicious with dessert such as fresh strawberries.
RATINGS	   
ORDER CODE	IT371

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PRODUZIONE INTEGRATA