

Ruggeri

Prosecco Superiore Valdobbiadene Cartizze Brut 2023



WHITE
CHAMPAGNE &
SPARKLING



ITALY



VENETO



SUITABLE
FOR VEGANS

TASTING NOTE

Exceptionally elegant Prosecco, juicy with summer pears and citrus and perfumed with white flowers and herbs.

VITICULTURE

Cartizze represents the highest oenological expression of the Valdobbiadene region, with wines produced here epitomising finesse and elegance within Prosecco. Slopes are extremely steep, with poor soils that result in vines of excellent quality. All grapes in Cartizze must be hand harvested, due to the precipitous positioning of vineyards.

VINIFICATION

After hand harvests and gentle destemming, fermentation takes place at a controlled temperature of 18°C. The still wine is then transferred to large sealed tanks, and undergoes secondary fermentation between 12-14°C, taking on a fine yet persistent sparkle.

FOOD MATCHING

Superb paired with fish and shellfish courses, from sushi to seafood risotto. Try it with a swordfish carpaccio, white fish lasagnette, or a scampi salad.

SIZE	75cl
VINTAGE	2023
ABV	11.5%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Diam
SKU CODE	H1546123
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.16
TOTAL ACIDITY	5.59g/l Tartaric
RESIDUAL SUGAR	8.5g/l
SKU	H1546123