Ca' Rugate

Technical Information

Fulvio Beo

Vintage: NV
Size: 750ml
Blend: 100% Garganega
Appellation: Brognoligo di Monteforte d'Alpone

Soil: Volcanic, rich in minerals

Harvest: Beginning of September

Production: 90 quintals per hectare

Winemaking: The first fermentation takes place in stainless steel tanks.The following spring, this still wine is bottled with an addition of yeast and a second fermentation in bottle follows, producing a fine mousse. The wine matures for 24 months with its yeast lees, gaining flavour and complexity. It is then disgorged to remove the spent yeast and labelled

Production: 25.000 bottles

Tasting Notes: Pale straw gold in colour, with greenish tinges and fine, long-lasting bubbles. Delicately fruity on the nose, with a hint of yeasty complexity; well-balanced and soft in the mouth, with a long crisp finish

Serving: a delightful aperitif but also lovely with fish dishes, sea food and any light meals. Serve well chilled at 8-10°C

Alcohol: 12.5%

Acidity: 5.8 g/l

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MERCHANTS OF FINE WINES
14 Harwood Court, Suite 416
Scarsdale, NY 10583
1.888.242.1342
www.massanois.com