



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

RUFFINO - "Lumina" Pinot Grigio delle Venezie DOC



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• Grapes

Pinot Grigio

• Grapes origin

From grapes grown in the most sought after wine-growing regions of Veneto and Friuli Venezia Giulia.



• Winemaking and Aging

Carefully selected grapes were harvested at the end of August through the first half of September. The grapes were destemmed, crushed, and lightly pressed. The grapes were destemmed, crushed, and lightly pressed. Fermentation took place at 60°F (16°C) in stainless steel, temperature-controlled tanks for approximately 10 days.



• Wine description

Colour: straw yellow with bright reflections

Bouquet: notes of meadow flowers, pears, and golden apple. The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of Pinot Grigio

Taste: medium bodied, lively, and elegant. A touch of minerality lingers in the finish, with notes of lemon peel



• Food and Wine pairing

Excellent as an aperitif, with vegetable appetizers, hot or cold. It goes well with dishes based on fish and white meats.



• Service temperature

8 - 10° C



• Analytic data

Alcohol content: 12,00 % vol.