



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

RUFFINO

Pinot Grigio delle Venezie DOC organic



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• Grapes

Pinot Grigio

• Grapes origin

The grapes used to make this wine only come from our Poderi Ducali Estates in Veneto. About soil, Centuries-old, dating to the rising of sea levels and lakes. Deep soils consisting of conglomerates of rock and sand with an abundance of clay and iron from variable from 150 to 250 meters above sea level.

• Winemaking and Aging

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation takes place in temperature-controlled stainless steel vats for about 7 days. The wine is set aside to refine for a few months in temperature-controlled stainless steel vats before being bottled

• Wine description

Colour: straw yellow with delicate golden highlights

Bouquet: intense with floral and fruity notes, followed by fresh mint

Taste: refreshing, savory and poised between softness and acidity. Mineral flavors prevail on the palate, which make this wine especially pleasing to drink

• Food and Wine pairing

It is the perfect wine to pair with appetizers, delicate soups, fish and white meats. Excellent also as an aperitif

• Service temperature 10 - 12° C

• Analytic data

Alcohol content: 12,00 % vol.

