

2022

PINOT GRIGIO

D.O.C. DELLE VENEZIE

RUFFINO



VINEYARDS

Grapes for this wine come from Veneto and Friuli Venezia Giulia, areas located between 150 and 250 meters above sea level and famous for the production of refreshing white wines. Here, soils abundant in clay and limestone with sand and gravel add an elegance and structure to the wines.

VINIFICATION AND AGEING

This vintage was distinguished by consistent conditions with superb ripening of the grapes. After a regular harvest, the fruit was destemmed, cooled, and gently pressed. The alcoholic fermentation and subsequent ageing take place in temperature-controlled stainless steel vats.

TASTING NOTES

A bright straw-yellow color, this wine begins with intense aromas of white peach followed by wildflower and a lightly minty finish. Bold and well-structured, enjoyable mineral notes lead to a vibrant, long, and satisfying finish.



REGION

Friuli, Italy

TECHNICAL NOTES

GRAPE VARIETIES:

90% Pinot Grigio, 10% Sauvignon Blanc

ALCOHOL CONTENT: 12.0%

SERVING TEMPERATURE: 50°F

SERVING SUGGESTION

Enjoy this Pinot Grigio as an apéritif or with a variety of foods. Delicious with prosciutto and mild cheeses, a fresh salad, or pasta with cream sauce. It also pairs well with seafood, shellfish, white meat, or Asian dishes.

