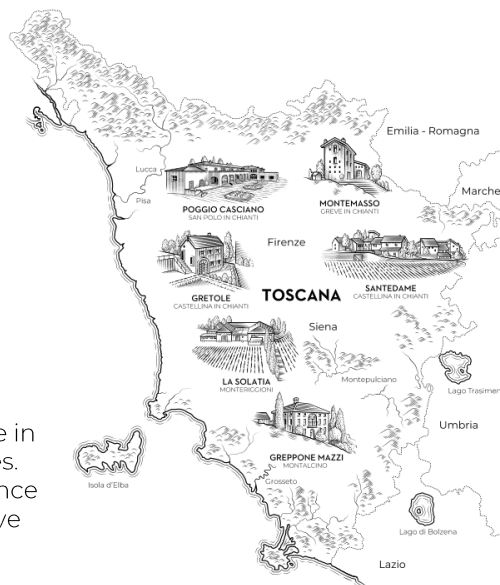


Aqua di Venus Pinot Grigio

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes to produce this wine come from areas suitable for viticulture in Friuli Venezia Giulia, famous for the production of refreshing white wines. Soil: abundant in clay and limestone, plus sand and gravel, giving elegance and structure to the wine. Altitude: variable from 150 to 250 meters above sea level.



GRAPE VARIETIES: 85% Pinot Grigio, 15% other complementary grapes

TASTING NOTES

Color: straw yellow.

Aroma: white fruit and tropical aromas alternate with citrus notes and intense minerality. Herbal overtones like sage and rosemary ensue.

Tasting profile: this Pinot Grigio is bold and well-structured with enjoyable mineral notes. Vibrant, long and satisfying.

VINIFICATION AND AGEING

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation and subsequent aging take place in temperature-controlled stainless-steel vats. The aging continues in temperature-controlled stainless-steel vats.

Alcohol content: 12,5%

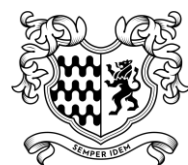
VINTAGE 2021

A good vintage with a great ripening and picking season.

First vintage: 2020

WHY?

- The grapes come from areas best suited to the growing of the finest Pinot Grigio. We carefully select the best fruit from vineyards that look out over flat valleys.
- Pinot Grigio has become the most famous and popular Italian white wine in the world.
- The unique bottle design is a tribute to Renaissance art. The ribs reflect the same ones on the shell from which Venus surfaces out of the water in Botticelli's painting.



RUFFINO
1877