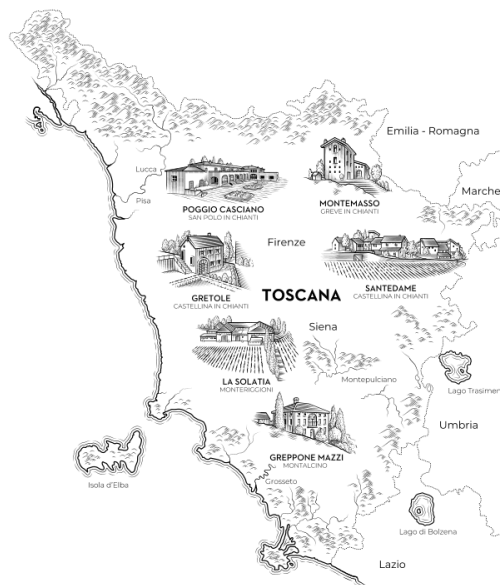


Aqua di Venus Rosé

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes grow to produce this wine come from the southern Tuscan coastal area of the Maremma. Altitude: 190-250 m. Soil: rich in organic substances with an abundance of iron, clay and sandy soil



GRAPE VARIETIES: 54% Syrah, 25% Pinot Grigio, 19% Vermentino, 2% Sangiovese

TASTING NOTES

Color: light pink

Aromas: the wine has a complex bouquet with floral notes typical of Sangiovese, followed by herbal and Mediterranean brush overtones. The Syrah gives red cherry notes, while the Pinot Grigio enriches this rosé with citrus and floral notes.

Tasting profile: a fresh and savory wine with a balanced acidity. Long, lasting finish.

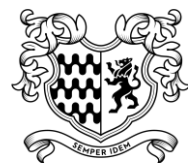
VINIFICATION AND AGEING

The hand-harvested grapes are pressed gently in order not to lose the aromas. After the natural clarification of the must, the fermentation takes place in low-temperature stainless steel tanks, ensuring the maximum accentuation of the aromas and flavors. No malolactic fermentation takes place. The ageing continues in temperature-controlled stainless steel tanks.

WHY?

- A Provençal-style rosé with a quintessential powder pink color and golden overtones, characterized by Mediterranean scrub notes and a distinctive saltiness.
- The name is a tribute to femininity: Venus, a symbol of beauty and refined sensuality.
- 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.

FIRST VINTAGE: 2019



RUFFINO
1877