

Aqua di Venus Rosé

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes used to produce this rosé come from La Solatia Estate and from the southern Tuscan coastal area of Maremma.



VINTAGE

2025

GRAPE VARIETIES

35% Vermentino, 26% Syrah, 18% Pinot Grigio, 10% Merlot, 6% Sangiovese and 5% Chardonnay

ALCOHOL CONTENT

13%

ALTITUDE AND SOIL

100-250 mt. a.s.l., rich in organic substances with abundance of clay and sand.

VINTAGE REPORT

A seasonal climatic trend characterized by a wet and rainy spring, requiring constant agronomic effort and attention to maintain vineyard health. July and August were very hot but tempered by thunderstorms and a drop in temperatures.

VINIFICATION AND AGEING

The hand-harvested grapes, once they arrive at the winery, are cooled and gently whole-cluster pressed to preserve their primary aromas. After the natural clarification of the must, fermentation takes place in stainless steel at low temperature, ensuring maximum expression of the wine's organoleptic characteristics. Once alcoholic fermentation is complete, the wine rests on fine lees for four months, with regular bâtonnage to enhance body and roundness.

TASTING NOTES

Color: light pink

Aromas: complex bouquet with fruity notes of cherry and strawberry, given by Syrah, and floral and citrus notes coming from Vermentino and Pinot Grigio. Sangiovese enriches this wine with freshness.

Tasting profile: a fresh and savory wine with a long, lasting finish.

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.

WINEMAKER QUOTE

"Aqua di Venus Rosé stands out for its delicate pale pink color and a beautiful expression of Mediterranean scrub. A wine which captivates both the nose and the palate of those who taste it."

FIRST VINTAGE: 2019



RUFFINO
1877