

Lumina Pinot Grigio

DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes to produce Lumina Pinot Grigio come from selected historic growers and suppliers with whom Ruffino has established a true partnership.



VINTAGE

2024

GRAPE VARIETIES

90% Pinot Grigio, 5% Chardonnay and 5% Sauvignon Blanc

ALTITUDE AND SOIL

150-250 mt. a.s.l., soil with presence of clay, limestone, sand and gravel.

VINTAGE REPORT

A rainy spring and a mild summer, marked by mid-August showers, led to the optimal ripening of the grapes and, eventually, the harvest.

VINIFICATION AND AGING

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.

TASTING NOTES

Color: bright straw yellow

Aromas: intense white peach aromas to begin, followed by wildflowers.

The finish is lightly minty.

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

WHY?

- Pinot Grigio has become the most famous and popular Italian white wine in the world.
 - A white wine of great charm and strong personality, perfect to pair with grilled fish or seafood-based first courses.
- The quarter moon on the label represents the ancient alchemical symbol for Earth's satellite, highlighting the importance of lunar phases in the life cycle of the vine.

FIRST VINTAGE: 1991

RUFFINO
1877