



PINOT GRIGIO DELLE VENEZIE DOC PINOT GRIGIO BIO

Color	Yellow with delicate golden highlights.
Aroma	Upbeat aromas with a delicate cornucopia of white and yellow flowers and ripe fruit. The delicate bouquet culminates in a feeling of coolness.
Tasting profile	The palate benefits from a wonderful balance between the rounded, limber body and the electric liveliness cut through with acidity. The lengthened finish, which features rocky recollections, make the wine especially enjoyable to drink.
Full tasting Notes	Frank and sincere, the wine duly delivers on its promise.
Food pairings	Versatile, the wine pairs well with happy hour bites, cured meats, white meats and summer salads.
Winemaking notes	The must obtained from organic grapes grown in clay soil ferments in temperature-controlled steel tanks.
The story	Pinot Grigio, one of the most popular Italian white wines in Italy and the world, has found the best conditions to express its personality in Veneto. The organic growing ensures perfectly healthy and top-quality grapes.
Production area	Veneto.

WINEMAKING DETAILS

GRAPE VARIETIES	AGING	SERVING TEMPERATURE
>=85% Pinot Grigio + other white grapes (Ampelographic Base - delle Venezie DOC production guidelines Art 2).	Steel.	8°

DID YOU KNOW?

In 2018, Ruffino began organic conversion on the Poggio Casciano and Greppone Mazzi estates. This was followed by the acquisition of the La Duchessa and Cà del Duca estates, which were already organically farmed.