

# LUMINA

## DOC DELLE VENEZIE



### *Vineyards*

The grapes to produce Lumina come from areas suitable for viticulture in Veneto and 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 + other white grapes  
(Ampelegraphic Base – delle Venezie DOC Art 2 Production Guidelines Art 2)



### *Vintage* 2020

A good vintage with a great ripening and picking season.

**First vintage:** 1991



### *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%



### *Tasting notes*

**Color:** bright straw yellow.

**Aroma:** intense white peach aromas to begin, followed by wild flowers. 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.
- The grapes come from areas best suited to the growing of the finest Pinot Grigio. We carefully select the best fruit from high-altitude vineyards that look out over flat valleys.
- Lumina Pinot Grigio benefits of the important expertise of Ruffino in the production of wines from Veneto and from the Pinot Grigio vineyards owned by Ruffino at Poderi Ducali Estates.

