

PINOT GRIGIO

DOC DELLE VENEZIE



Vineyards

The grapes used to make this wine only come from our Poderi Ducali Estates in Veneto.

Soil: centuries-old, dating to the rising of sea levels and lakes. Deep soils consisting of conglomerates of rock and sand with an abundance of clay and iron.

Altitude: variable from 150 to 250 meters above sea level.



Grape varieties

>=85% Pinot Grigio + other white grapes (Ampelographic Base - delle Veneziae DOC production guidelines Art 2)



Vintage 2020

A good vintage with a great ripening and picking season.

First vintage: 2018



Vinification and ageing

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation takes place in temperature-controlled stainless steel vats for about 7 days. The wine is set aside to refine for a few months in temperature-controlled stainless steel vats before being bottled.

Alcohol content: 12.5%



Tasting notes

Color: straw yellow with delicate golden highlights.

Aroma: intense with floral and fruity notes, followed by fresh mint.

Tasting profile: refreshing, savory and poised between softness and acidity. Mineral flavors prevail on the palate, which make this wine especially pleasing to drink.



Why?

- Since 2018, Ruffino owns Poderi Ducali Estates in Veneto. All the vineyards of the Estates, comprising Pinot Grigio, Glera and Pinot Noir varieties, are organic.
- Pinot Grigio is famous worldwide as being Italy's white grape par excellence. The reason for this is the peculiar aromas, the simplicity of the wines and versatility of the food pairings.
- Entirely produced in Poderi Ducali, Pinot Grigio grapes comes from vineyards located at La Duchessa Estate. Soils are rich in clay that gives elegance and structure to the wine.

