

RUFFINO

DAL 1877

ORVIETO CLASSICO DOC

VINTAGE: 2016

GRAPE VARIETIES:

Grechetto 40%, Procanico 20%, other white varieties
(Verdello, Canaiolo Bianco) 40%

VINEYARDS:

The grapes that make up Ruffino Orvieto Classico come from the best-known DOC wine-growing regions of Orvieto Classico (Umbria). The chalky limestone soil, called tufa, predominant in the Classico area, along with ancient remnants of volcanic soil, gives a unique character to the wines.

VINIFICATION AND AGING:

Harvest: The grapes were harvested the second week of September and then destemmed, crushed, and gently pressed.

Fermentation: Once the must was removed from the lees at low temperature, it was fermented in temperature-controlled stainless steel vats.

Aging: When alcoholic fermentation was complete, the wine briefly rested in stainless steel vats at 60°F (16°C) until bottled.

Alcohol content: 12% vol.

SENSORY PROPERTIES:

Color: Brilliant straw yellow

Aroma: The Orvieto bouquet is distinctive; fruity and flowery with hints of fresh picked meadow flowers, citrus fruits, golden apple, finishing with a mineral touch.

Tasting profile: This wine's smooth, refreshing flavors balance beautifully with its structure and acidity. Orvieto also offers a unique mineral character that comes from the chalky limestone soil called tufa. The finish is long and fragrant, with hints of almond.

Pairing: Serve Ruffino Orvieto Classico as an aperitif. Or you can pair it with a wide variety of dishes including crostini topped by roasted tomatoes drizzled with olive oil; basic soups such as cold summer squash puree with a light truffle oil infusion; grilled fish with olive oil and rosemary; and mild cheeses such as mozzarella.

FIRST YEAR OF PRODUCTION: 1950



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