

RUFFINO

LUMINA

PINOT GRIGIO – DELLE VENEZIE IGT

VINTAGE: 2012

GRAPE VARIETAL: 100% Pinot Grigio

VINEYARDS: From grapes grown in the most sought-after vine-growing regions of Friuli Venezia Giulia and Veneto.

VINIFICATION AND AGEING:

Carefully selected grapes were harvested between the end of August and the first half of September. The grapes were destemmed, crushed and lightly pressed.

Fermentation took place at 60°F (16°C) in stainless-steel temperature-controlled vats for approximately 7 days. When fermentation completed, the wine rested in stainless-steel vats at 60°F (16°C) until bottling.

ABV: 12% vol.

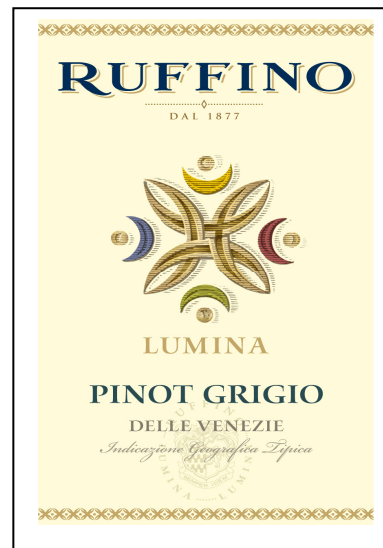
TASTING NOTE:

Colour: Straw yellow

Aroma: Intense, clean notes of meadow flowers, pears and pleasant hints of golden apple. The bouquet is fresh and fragrant, yet complex, showing refined notes of sage and mint, with a nice touch of mineralinty typical of Pinot Grigio.

Tasting profile: On the palate, this wine is medium-bodied with an elegant structure, offering fresh, crisp acidity with notes of lemon and safe on the finish. Excellent paired alongside seafood, grilled chicken or a summer salad.

FIRST YEAR OF PRODUCTION: 2001



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