

RUFFINO

DAL 1877

SPARKLING ROSÉ

VINTAGE: NV

GRAPE VARIETY:

Glera (the grape of Prosecco) blended with small amounts of Pinot Noir

VINEYARDS:

Grapes sourced for Ruffino Sparkling Rosé are from highly sought-after vineyards located in the Friuli Venezia Giulia and Veneto regions of Northeastern Italy, an area known for high-quality sparkling wine production.

VINIFICATION AND AGING:

As with every sparkling wine, the production of Sparkling Rosé occurs in two stages. In the first stage, a white still wine is made from Glera grapes and a second still red wine is made from Pinot Noir grapes. These two wines are then blended, creating a still wine with a beautiful rose hue. This blend then undergoes second vinification in-tank called the Charmat method—where, using selected yeasts, secondary fermentation (lasting approximately one month) takes place in pressurized tanks before the wine is bottled under pressure. The Charmat method is well-suited for wines made from aromatic grape varieties since it preserves the character of the grapes, thus yielding fresh, fruity, and fragrant sparkling wines.

Alcohol content: 11% vol.

TASTING NOTES:

Ruffino Sparkling Rosé is fresh and fragrant with notes of strawberry and slight hints of rose petals. On the palate this wine has elegant bubbles and refreshing acidity, offering alluring flavors of delicate red berries and white fruits that linger through the finish.

PAIRING SUGGESTIONS:

Serve well chilled, 45°– 48°F. Ideal as an aperitif, but also quite versatile as a food companion, pairing well with a variety of dishes including grilled fish, roasted chicken, and fresh salads.



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