

Lumina Pinot Grigio

DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes to produce Lumina come from areas suitable for viticulture in Veneto and Friuli Venezia Giulia, which is famous for the production of refreshing white wines. Altitude: 150-250 m. Soil: abundant in clay and limestone, plus sand and gravel



GRAPE VARIETIES: 90% Pinot Grigio, 10% Sauvignon Blanc

AGEING TYPE: stainless steel vats

TASTING NOTES

Color: bright straw yellow

Aromas: 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.

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.

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. The best fruit is carefully selected from high-altitude vineyards that look out over flat valleys.
- Lumina Pinot Grigio benefits from Ruffino's expertise in the production of wines from Veneto and the Pinot Grigio vineyards owned by Ruffino on the Poderi Ducali Estates.

FIRST VINTAGE: 1991

RUFFINO
1877