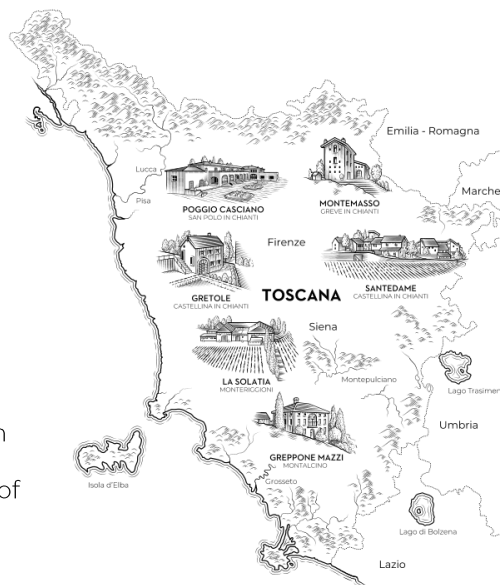


Aqua di Venus Bianco

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes grown to produce this wine come from the southern Tuscan coastal area of the Maremma and the La Solatia Estate, close to Siena. Altitude: 190-250 m. Soil: rich in organic substances with an abundance of iron, clay and sandy soil



GRAPE VARIETIES: 74% Vermentino, 22% Chardonnay, 4% Sangiovese (in white)

TASTING NOTES

Color: straw yellow

Aromas: white fruit and tropical aromas alternate with citrus notes and intense minerality. Herbal overtones like sage and rosemary ensue

Tasting profile: the Vermentino yields citrus notes, the Chardonnay lends harmony and softness, and the Sangiovese provides structure and finesse. Savory and mineral finish. Perfect with fish, white meat and fresh cheeses.

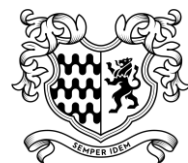
VINIFICATION AND AGEING

All the varieties are hand harvested and pressed gently in order not to lose the primary aromas. Only the fined must, following natural clarification, undergoes alcoholic fermentation in temperature-controlled steel tanks, ensuring the maximum accentuation of the aromas and flavors. Malolactic fermentation is deliberately not carried out so as to preserve the freshness of the flavors and crunchiness of the fruit.

WHY?

- In this interpretation, Sangiovese is made as a white wine in a unique blend with Vermentino and Chardonnay.
- The name is a tribute to femininity: Venus, a symbol of beauty and refined sensuality.
- The unique bottle design is a tribute to Renaissance art. The ribs reflect the same ones on the shell from which Venus surfaces out of the water in Botticelli's painting.

FIRST VINTAGE: 2020



RUFFINO
1877