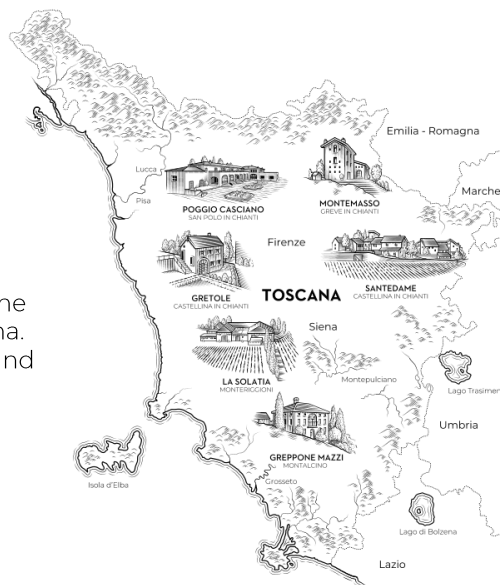


La Solatìa

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes used to produce this wine mainly come from vineyards on the La Solatìa Estate, near the medieval town of Monteriggioni, close to Siena. Altitude: 190-250 m. Soil: silt, clay and loam soil, abundant in limestone and travertine



GRAPE VARIETIES: 100% Pinot Grigio

AGEING TYPE: stainless steel vats

TASTING NOTES

Color: straw yellow with intense green highlights

Aromas: pears and green plums. The finish is long and mineral, with floral notes of broom and acacia

Tasting profile: superb balance between freshness and acidity. The persistent and aromatic finish is led by almond notes.

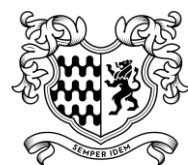
VINIFICATION AND AGEING

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature controlled stainless steel vats for about 7 days before being bottled.

WHY?

- This Pinot Grigio is produced entirely on the La Solatìa estate.
- La Solatìa was one of the first Pinot Grigio wines to be made in Tuscany.
- An enjoyable and characterful white wine that is perfect paired with grilled fish and seafood pasta.

FIRST VINTAGE: 2002



RUFFINO
1877