

LUMINA

DOC DELLE VENEZIE



Vineyards

The grapes to produce Lumina come from areas suitable for viticulture in Veneto and Friuli Venezia Giulia, famous for the production of refreshing white wines.

Soil: abundant in clay and limestone, plus sand and gravel, giving elegance and structure to the wine.

Altitude: variable from 150 to 250 meters above sea level.



Grape varieties

Pinot Grigio



Vintage 2019

A good vintage with a great ripening and picking season.

First vintage: 1991



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.

Alcohol content: 12%



Tasting notes

Color: bright straw yellow.

Aroma: 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.



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. We carefully select the best fruit from high-altitude vineyards that look out over flat valleys.
- Lumina Pinot Grigio benefits of the important expertise of Ruffino in the production of wines from Veneto and from the Pinot Grigio vineyards owned by Ruffino at Poderi Ducali Estates.

