

Ruffino Rosatello

Ruffino, a historic name in Italian winemaking, was founded in 1877 and is known for producing some of Italy's most iconic wines. Located in Tuscany, Ruffino embraces a philosophy of crafting wines that reflect their heritage and terroir. The Ruffino Rosatello is a light and refreshing rosé that showcases fresh berry flavors and floral notes, making it perfect for casual enjoyment or pairing with a range of light dishes and appetizers.



General Information

- **Producer:** Ruffino
- **Appellation:** Vino d'Italia, Italy
- **Varietal Composition:** Predominantly Sangiovese, blended with other local red grape varieties
- **Vintage:** -
- **Alcohol Content:** 12%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Sourced from selected vineyards across Italy, leveraging the country's varied climates to achieve optimal ripeness.
- **Soil Type:** A mix of limestone and clay soils, contributing to the wine's minerality and fresh character.
- **Viticulture Practices:** Traditional practices focused on sustainable and minimal intervention methods.



Winemaking

- **Harvest:** Grapes are harvested early in the morning to maintain freshness and acidity.
- **Vinification:** The grapes undergo a gentle pressing, and the must is fermented in stainless steel tanks at controlled temperatures to preserve the aromatic and fruity qualities of the wine. The wine is aged briefly to retain its youthful vibrancy.



Tasting Notes

- **Appearance:** Pale pink with bright, reflective highlights.
- **Aroma:** Fresh aromas of strawberries, cherries, and floral hints, showcasing a delicate fragrance.
- **Palate:** Light-bodied and refreshing, featuring juicy red berry flavors with a subtle sweetness balanced by crisp acidity.
- **Finish:** Smooth and slightly sweet with a pleasant, fruity finish.
- **Aging Potential:** Best consumed within 1 year to maintain its freshness and bright fruit profile.



Food Pairing

- **Recommended Pairings:** Pairs well with light appetizers, seafood, salads, and fruit-based desserts.



Sustainable Practices and Certifications

- **Sustainable Winemaking:** Ruffino is committed to sustainability through its Ruffino Cares initiative, focusing on organic farming by 2025, water conservation, and precision viticulture. They've implemented advanced irrigation and wastewater treatment systems and use solar power to reduce their environmental footprint. This initiative integrates responsible practices across production, from vineyard management to recyclable packaging.



Awards and Recognition

- The Ruffino Pinot Grigio 2022 has garnered recognition for its fresh and vibrant style. It's praised for offering good value while maintaining a crisp, clean profile. Additionally, it's widely appreciated for its versatility in food pairings, making it a popular choice globally.



Producer's Notes

Ruffino Rosatello is designed to be a light and enjoyable rosé, perfect for everyday occasions and casual meals. Its fresh fruit flavors and smooth texture make it a versatile choice for various dishes.