



Ruzzese® diciassettemaggio

Eastern Liguria PGI White Passito

YEAR

2020

VARIETY

Ruzzese

VINEYARDS LOCATION

Placed in the most suitable areas on the Bonassola hills, on the Ligurian coast

SOILS

Varied and characteristic; with a clay composition, medium-textured, originating from the tectonic uplift of marine terraces

MICRO-CLIMATE

Quite warm, dry and breezy, with very good temperature range

WINE-MAKING PROCESS

After late harvest and a 3 months minimum drying period, the grapes are manually de-stemmed, pressed and left for fermentation under temperature control into stainless steel vats

AGEING

Into stainless steel vats for about 12 months

COLOUR

Amber with golden highlights

AROMA

Floral notes of broom and acacia blend with those of yellow fruits and candied apricot, hints of heather and chestnut honey, bay leaf, mild herbal notes together with iodine breaths

TASTING SENSATIONS

Good consistency, great balance between sweet notes and acidity, the floral and fruity notes are maintained also to the taste. The end notes are long, sapid and persistent

ALCOHOL CONTENT

14,0 % vol