



# Ruzzese® zero tolleranza per il silenzio

*Liguria di Levante Bianco IGP*

## VINTAGE

2023

## VARIETY

Ruzzese

## VINEYARDS

Located on the most highly suited hillsides of Bonasola, along the Ligurian coast, in a unique environment characterized by poor soils and steep slopes exposed to sunlight and marine breezes.

## SOILS

Rich in skeleton and sandstone, with low fertility and excellent drainage, ideal conditions for high-quality viticulture.

## MICROCLIMATE

Warm and dry, constantly ventilated by sea breezes, ensuring balanced grape ripening.

## VINIFICATION

The grapes, harvested in small crates at full ripeness, are initially cooled to preserve aromatic balance, then destemmed. After clarification, the must ferments in French oak, where it continues its evolution, aging sur lie with weekly bâtonnage until shortly before bottling.

## AGING

Bottled between May and June, the wine rests in bottle for 9 months, slowly refining its expression. In the silence of the cellar, time sculpts its balance, harmonizing aromas and structure until the ideal moment of revelation.

## COLORE

Bright, intense straw yellow with luminous nuances evoking citrus green hues.

## NOSE

Elegant and complex, it expresses refined citrus notes of citron peel and candied orange, intertwined with delicate hints of cedar wood. Mediterranean notes emerge with aromas of aromatic herbs such as Ligurian santolina, thyme and a touch of oregano. In the background, a gentle floral breath of rosemary blossoms, hawthorn and heather adds depth and harmony.

## PALATE

Fresh and delicate on entry, with an elegant and balanced texture. The mid-palate reveals a subtle, vibrant minerality that enhances structure and tension. The finish is sweet and persistent, unfolding gracefully with refined citrus and balsamic nuances and a light hint of cedar wood, closing with great finesse and character.

## ALCOHOL

13% vol

