



LE RUFFOLE

Vino da dessert

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Dessert wine

AREA OF ORIGIN:

National territory.

PEDOCLIMATIC ENVIRONMENT:

Characteristic pedoclimatic environment with elevations of 100 to 600 meters above sea level in suitable areas with good exposition.

COLOUR:

Yellow varying from golden to rich amber.

CHARACTERISTICS:

Intense ethereal aroma, velvety, thanks to its sugar content this is a well-balanced and smooth wine.

GASTRONOMIC COMBINATIONS:

Ripe cheeses and ideal as dessert wine.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Gold PVC