

San Ruffillo 'Fritz' Forli Bianco IGP

THE FACTS

COUNTRY: Italy

REGION: Emilia-Romagna

APPELLATION: Forli

CEPAGE: 100% Chardonnay

WINEMAKING: Handpicked with soft pressing of the whole bunches, cold fermentation in steel tanks. Fermentation continues in bottle.

AGING: In bottle

PRODUCTION: 1500 bottles



THE STORY

In order to keep intact the beauty and nature of this part of Romagna on the border with Parco delle Foreste Casentinesi and Tuscany, 11 years ago we decided to cultivate our land in an organic way, so that at Corte San Ruffillo, everyone could enjoy the surrounding nature, eat good food and take time for themselves.

PHILOSOPHY: We aim at guaranteeing our customers not only raw material quality and healthiness, but also the respect for the environment surrounding us, so that next generations' future will be better... or at least equal to what we have found.

THE ADJECTIVES

OVERALL: Light, fresh and mineral driven

AROMAS / FLAVORS: citrus, orange blossom, bergamot, brioche, chalky

MOUTHFEEL: Minerally, crisp and tart

THE SELLING POINTS

A great example of a pet-nat that is consistent. Not funky

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Natural Fermentation, No Sulfites Added

PAIRINGS: Raw and cooked fish, shellfish, charcuterie

