

**FATTORIA  
MADONNA DELLE MACCHIE®  
dal 1913**

## Ruffiano di Confine

*Lazio, indicazione geografica tipica*

### Varietal Profile:

100% Aleatico

**Vineyard Age** : 5 years

**Geography** : Civitella D'Agliano, at the border between Latium, Umbria and Tuscany.



**Climate and Soil** : The vineyard is in the Tiber Valley at an altitude of approx. 150 meters. The vines grow in Central Italy's gentle micro-climate near Lake Alviano, in sedimentary & clay soil.

**Winemaking** : Grapes are harvested by hand during the first half of October. Fermented partially in small french oak barrels and partially in stainless steel, then refined in bottle.

**Color** : Ruby Red / Violet tint

**Characteristics**: Persistent to the nose, soft to the mouth, dry and elegant.

**Pairing**: Aged cheeses, first courses with meat sauces, elaborate chicken and seafood dishes.

**Serving Temperature** : 16/18°C

**Alcohol** : 14% by volume

**Case Size** : 6 bottles