Your Logo

RUFFINO 1877

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	13.5	%
Production Area	TOSCANA, ITALY	
Grapes	70% Sangiovese, 30% Merlot	
Colour	Intense ruby red	
Method	Stainless Steel	
Vinification	The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vasts for approximately 21 days. The wine ages for about 18 months in large casks. Before being bottled, the wine rests for a short time in stainless steel vats.	

Product Name	LODOLA NUOVA NOBILE DI MONTEPULCIANO BIOLOGICO D.O.C.G. 2021
Alivini Product Code	VIN-RUFFINO------05D

Product Picture

Tasting Notes and Wine Pairing

Aromas: complex with violets and cherries, berries and plums, followed by tobacco and cloves with an intense eucalyptus finish. Tasting profile: the fruity aromas are confirmed on the palate. Elegant and plush tannins combined with a poised body make this wine generous and harmonious with an enduring finish.

INGREDIENTS	
List of Ingredients	%
Grapes	99.98
Sulphites	0.01
Stabilizing agents (citric acid, gum arabic)	0.01

VALUES	
ENERGY	Each 100ml
KJ	330
Kcal	79

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	0.4

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	4.82

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.65

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS		x
SUITABLE for VEGETARIANS		x

STORAGE CONDITIONS
Storage should take place between 12-15°C, without significant oscillations, preferably in the dark and in an area as free as possible from noise vibrations

ISSUED BY	DATE
Noemi Celli	18/09/2025

APPROVED BY	DATE
GDT	19.09.2025