

Tenuta Ruti San Pietro

Località Ruti, Lauro di Sessa Aurunca

WHITE FALERNO DEL MASSICO D.O.P.

Terre dei Ruti is born from Falanghina in purity and stands out for a measured elegance, capable of combining expressive depth and stylistic precision.

The aromatic profile is refined and layered: delicate floral nuances intertwine with hints of exotic fruit, supported by a subtle mineral imprint. On the palate, it reveals a velvety texture, driven by vibrant freshness and a marked sapidity that define its rhythm and momentum.

Balance is its defining trait: each element comes together in natural harmony, resulting in a persistent, clean and distinctive sip. An authentic expression of a territory and a family history spanning four generations, now led by Anna San Pietro, the first woman to head the winery, **embodying a contemporary vision rooted in continuity.**



WINE TECHNICAL SHEET

NAME
WHITE FALERNO DEL MASSICO DOP

FORM OF REARING
SIMPLE GUYOT

AGRONOMIST / WINEMAKER
FABIO GENNARELLI

PLANT DENSITY
5.000 VINES/HECTARE

TYPE OF CULTIVATION
INTEGRATED LOW ENVIROMENTAL IMPACT CONTROL

YIELD PER HECTARE
70 T/HA

VINES
AGLIANICO 85% - PRIMITIVO 15%

HARVEST
MANUAL COLLECTION DURING THE THIRD HALF OF SEPTEMBER

THE VINEYARD'S ETA
10-15 YEARS

WINE MAKING TECHNIQUE
SOFT PRESSING AND FERMENTATION IN STEEL AT CONTROLLED TEMPERATURE FOR 15 DAYS

PRODUCTION AREA
LAURO DI SESSA AURUNCA, PROVINCE OF CASERTA

REFINEMENT
STEEL IN CONTACT WITH NOBLE LEES FOR 6 MONTHS

ALTIMETRY
100 METRI A.S.L.

ORGANOLEPTIC NOTES
DEEP AND ELEGANT WINE OF STRONG MINERALITY WITH NOTES RANGING FROM EXOTIC FRUIT TO FLORAL SENSATIONS. VELVETY AND PERSISTENT FLAVOR OF GREAT PERSONALITY

BOTTLE SIZE
0,75 CL.

AGEING CAPACITY
8-10 YEARS

SOIL COMPOSITION
VOLCANIC NATURE, GOOD SUPPLY OF MICROELEMENTS