

ruffino wine dinner

wednesday, december 10 | 6pm

tuscan white bean & sausage soup

cannellini bean / italian sausage / winter vegetables / tomato / toasted focaccia

wine pairing: Ruffino Chianti DOCG

braised lamb & mushroom ragu

slow-braised lamb shoulder / red wine tomato ragu / creamy polenta / pecorino romano

wine pairing: Ruffino Ducale Chianti Classico Riserva

brown butter pumpkin stuffed gnocchi

wild mushrooms / shaved parmigiano / fried sage / balsamic

wine pairing: Ruffino Modus Toscana IGT

zuppa di mare

egg tagliolini / toasted fennel / seafood pomodoro / truffle oil & lemon zest

wine pairing: Ruffino Greppone Mazzi Brunello di Montalcino DOCG

ricotta & pistachio cake

winter fruit compote / pistachio tuille

wine pairing: Ruffino Prosecco



tasting notes

artistry in winemaking for 140 years

Ruffino Chianti DOCG

Elegant floral nuances of violet, complemented by subtle red fruit undertones and a gentle hint of spice. On the palate, it showcases a well-structured and persistent character with a fresh, pleasant, and approachable nature

Ruffino Ducale Chianti Classico Riserva

A complex bouquet combines floral (violet) and fruity (cherry, wild berries, plum) notes with spicy hints of tobacco and cloves, leading to an intense eucalyptus finish.

A well-balanced palate with delicate tannins, vibrant Sangiovese acidity, and a persistent finish.

Ruffino Modus Toscana IGT

Intensely alluring on the nose, with a complex interplay of blackberry and mature floral notes that transition into spicy undertones of cinnamon and cloves. On the palate, plum flavors with balsamic hints, soft tannins, and impressive structure.

Ruffino Greppone Mazzi Brunello di Montalcino DOCG

Intensely aromatic with cherry, plum, and violet notes, evolving into a complex bouquet of eucalyptus, chocolate, and black pepper. On the palate, it showcases great structure, supported by elegant tannins and well-balanced acidity. The finish is marked by pleasing nuances of sweet tobacco, balsamic tones, and plum.

Ruffino Prosecco

Bright straw yellow with fine bubbles. The bouquet is fragrant and intensely fruity. It shows clean notes of apples, pears and citrus, accompanied by slight hints of hawthorn, wisteria and elder. Crisp, clean and delicate with fine bubble caressing. Intense sensations of apples and peaches drive a pleasant aftertaste, that is reminiscent of fruity and floral aromas.