

RUFFINO

DAL 1877

IL DUCALE PINOT GRIGIO FRIULI DOC



VINTAGE: 2016

VARIETAL COMPOSITION:

Pinot Grigio

VINEYARDS:

Grape sourcing: The grapes for the 2016 Il Ducale Pinot Grigio were sourced from some of the most sought-after vineyards in the winegrowing region of Friuli.

VINIFICATION AND AGING:

Harvest: The 2016 harvest began at the end of August and continued through the first half of September.

Fermentation: The grapes were destemmed, crushed, and lightly pressed. The wine was fermented in stainless-steel vats at 61°F for 10 days.

Aging: After completing fermentation, the wine rested in stainless-steel vats at 61°F before bottling.

Alcohol content: 12.5% by volume

SENSORY PROPERTIES:

Color: Straw yellow with a hint of gold

Aromas and flavors: Fresh and fragrant with bright aromas of pineapple, white peach, and tropical fruit accompanied by delicate white flowers and sage, followed by flavors of apple and pear.

Tasting profile: The acidity is firm but balanced, working with the ripe fruit taste profile to confer freshness and a mineral touch to the wine.

Pairing: A perfect accompaniment to fresh seafood salsa, linguine, spinach gnocchi, tomato bruschetta, Parmigiano Reggiano, or Pecorino Romano.

FIRST YEAR OF PRODUCTION: 2016



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