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