

RUFFINO

DAL 1877

IL DUCALE TOSCANA IGT

VINTAGE: 2014

VARIETAL COMPOSITION:

60% Sangiovese, 25% Merlot, 15% Syrah

VINEYARDS:

Grape sourcing: The grapes for the 2014 Il Ducale were sourced from our La Solatia estate vineyards.

Soils: The soil at La Solatia is characterized by abundant galestro rock and a moderate amount of clay.

Microclimate: The microclimate varies from one area to another giving the wine richness and complex aromatics.

Altitude: Approx. 800 to 1,100 feet above sea level

Sun exposure: Predominantly south, southwest, and southeast

Growing system: Cordon trained

Vine density: 1,200 to 2,000 vines per acre

VINIFICATION AND AGING:

Harvest: The 2014 harvest began in the first week of September for the Merlot and continued until the first week of October for the Sangiovese and Syrah.

Fermentation: The wine was fermented in stainless-steel vats at 82°F for 8 to 10 days. Maceration on the skins continued for another 7 days.

Aging: After completing malolactic fermentation, the wine was aged for about 12 months in oak barrels (new and used).

Alcohol content: 13%

SENSORY PROPERTIES:

Color: Ruby red with violet highlights

Aroma: The bouquet is very intense and pleasantly complex, with notes of cassis, cherry jam, plum, and vanilla.

Tasting profile: A modern Tuscan wine born from Ruffino's century-old winemaking tradition, our 2014 Il Ducale is a well-balanced, full-bodied wine with a pleasant freshness. The first notes are bright and fruity with round, elegant tannins. The Syrah offers clean flavors of eucalyptus and spice, while the Sangiovese provides red and black fruit and aromatic herbs. The Merlot rounds out the blend. The finish is long and satisfying with refined notes of ripe fruit, black pepper, and vanilla.

FIRST YEAR OF PRODUCTION: 2003



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