

IL DUCALE

TOSCANA IGT



Vineyards

The grapes to produce this wine come from the best vineyards cultivated in the Tuscan hills.

Soil: abundant in galestro, a gray rock that characterizes most of the soil in Tuscany.

Altitude: variable from 250 to 350 meters above sea level.



Grape varieties

Blend of Tuscan red grapes



Vintage 2018

After a rainy spring the summer had very high temperatures which led to a regular and abundant harvest.

First vintage: 2004



Vinification and ageing

The alcoholic fermentation and maceration take place in temperature-controlled stainless steel vats for about 15 days. After the malolactic fermentation, the wine ages in stainless steel vats and barriques for 12 months.

Bottle ageing: 3 months

Alcohol content: 14.5%



Tasting notes

Color: ruby red.

Aroma: cassis, cherry, plum and chocolate notes. Eucalyptus and sweet spices follow.

Tasting profile: fruity to begin, the wine reveals soft and elegant tannins. A balanced wine with hints of ripe fruit and vanilla.



Why?

- Traditional Tuscan Sangiovese melds with rounded Merlot and spicy Syrah in a perfumed and original trio: a blend as a fellowship between refined Tuscan traditions and a contemporary style.
- Il Ducale is a perfect fit with Ruffino's other two Super Tuscan wines, while maintaining its own distinctive aromas and flavours. As the youngest member of the group, Il Ducale is an upbeat modern wine, best in its youth, before and after dinner.
- This wine has enjoyed international success in a few years since its creation. The wine world regularly singles out Il Ducale as one of the best Tuscan wines for the price/quality ratio.

