

TERRITORY

PRODUCTION AREA

Central-eastern Sicily, inland from the Gulf of Gela

GRAPE VARIETY

Nero d'Avola 100%

SOIL

Calcareous - Clayey

ALTITUDE

100-200 metres above sea level

VINEYARD

Bush-trained vines, density of at least 5,000 plants per hectare, with a low yield per plant

YEARLY CLIMATE

The 1984 vintage was marked by a spring with plenty of rain and a warm Sicilian summer



Nero D'Avola

TASTING NOTES

ORGANOLEPTIC PROPERTIES

On the palate, this wine has a powerful kick to it and cuts like a blade. Freshness and elegance tell about the first step of the process of becoming Duca Enrico. A tertiary bouquet features notes of sweet tobacco, eucalyptus and root. Red Sicilian wine. State-of-the-art winemaking.

DUCA ENRICO

1984 HARVEST



TYPE

Red

CLASSIFICATION

Protected geographical indication (IGP) "Terre Siciliane"

HARVEST

By hand when fully ripe, from 25 to 29 September

VINIFICATION

The grapes are destemmed and gently pressed. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (28°C). After racking, the wine undergoes malolactic fermentation

MATURATION

18 months in fine oak casks in which it develops its complexity, style and ageability

AGING

Since May 1987 in the bottle at controlled temperature

ALCOHOL CONTENT

13.5% by vol

SERVING TEMPERATURE

16° - 18°C

RECOMMENDED OPENING

Blade corkscrew

STORAGE METHOD

Bottle stored horizontally in a cool place without excessive moisture



DUCA DI SALAPARUTA

DAL 1824