

TERRITORY

PRODUCTION AREA

Central-eastern Sicily, inland from the Gulf of Gela

GRAPE VARIETY

Nero d'Avola 100%

SOIL

Calcareous - clayey

ALTITUDE

From 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

An excellent year marked by heavy rainfall in the spring, which delayed the vegetative cycle of the vine; the intense summer heat helped the vines to recover well, and the grapes were able to ripen even earlier than usual



Nero D'Avola

TASTING NOTES

ORGANOLEPTIC PROPERTIES

Timeless vertical tasting. A unique experience on the palate that strikes a chord with those who share it. Lingering freshness and sharp tannins leave an unforgettable taste on the palate.

An elegant tertiary bouquet offers a harmonious blend of sweet tobacco, liquorice and rose petals. Red Sicilian wine. State-of-the-art winemaking.



DUCA ENRICO

1985 HARVEST

TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT) "Terre Siciliane"

HARVEST

By hand when fully ripe, from 18 to 21 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 obtained undergoes malolactic fermentation

MATURATION

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

REFINEMENT

From May 1988 in the bottle at controlled temperature

ALCOHOL CONTENT

13.5% by vol

SERVING TEMPERATURE

16° - 18°C

RECOMENDED OPENING

Blade corkscrew

STORAGE METHOD

Bottle stored horizontally in a cool place without excessive moisture

1ST YEAR OF PRODUCTION

1984 harvest



DUCA DI SALAPARUTA

DAL 1824