

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 (max 1.2 kg)

YEARLY CLIMATE

The 1990 vintage was marked by extremely dry and warm weather



Nero D'Avola

TASTING NOTES

Horizontal tasting reveals organoleptic qualities.

Warm Marasca cherries leave a lingering taste on the palate.

Leather and tobacco have aged harmoniously in unison.

Noto red.



DUCA ENRICO

1990 HARVEST

TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT) "Terre Siciliane"

HARVEST

By hand when fully ripe, from 15 to 18 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

Since May 1993 in the bottle at controlled

AGEING

Since May 1993 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



DUCA DI SALAPARUTA

DAL 1824