

#### 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, density of at least 5,000 vines per hectare with low yield per vine (max 1.2 kg)

#### YEARLY CLIMATE

Moderately wet and mild winter and spring, followed by a very hot summer, scorching hot and dry in August, which delayed plant growth. The sugar and phenolic concentration of the grapes, which were harvested at the right stage of ripeness, is excellent.



Nero D'avola

#### TASTING NOTES AFTER AGEING

##### COLOUR

Deep, dark ruby red with slight garnet red tinges

##### BOUQUET

The bouquet is clearly still young, with distinct notes of ripe fruits and, in particular, fruity hints of marasca cherry and distinct spicy notes (liquorice and tobacco), along with notes of violet and dried rose petals. Good olfactory complexity

##### FLAVOUR

Strong, well-structured. A great potential is noticeable, with a velvety and smooth tannic structure and clear fruity notes on the nose, which return fully on the palate



# DUCA ENRICO

1999 HARVEST

#### TYPE

Red

#### CLASSIFICATION

Protected Geographical Indication

#### HARVEST

By hand, at full ripening from 22 to 26 September

#### VINIFICATION

De-stemming, maceration at 26- 28 °C for 8 days, followed by malolactic fermentation

#### MATURATION

At least 18 months in fine oak casks in which they develop their complexity, style and ageability

#### AGEING

Since August 2001, in the bottle at controlled temperature

#### ALCOHOL CONTENT

13.53% by vol

#### TOTAL ACIDITY

5.24 g/l in tartaric acid

#### pH

3.44

#### DRY EXTRACT

32.4 g/l

#### ANNUAL PRODUCTION

58,800 bottles (750 ml)

#### SERVING TEMPERATURE

16° - 18°C

#### STORAGE METHOD

Bottle stored horizontally in a cool place (13-15 °C) without excessive moisture.

#### 1ST YEAR OF PRODUCTION

1984 harvest



DUCA DI SALAPARUTA

DAL 1824