

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

On the whole, compared to previous years, this year was marked by lower temperatures than average seasonal temperatures, with rain all year round, especially in the spring. A cool summer, memorable due to marked temperature fluctuations, allowed these distinctive grapes to ripen perfectly



Nero D'Avola



DUCA ENRICO

2004 HARVEST

TYPE

Red

CLASSIFICATION

Typical Geographical Indication

HARVEST

By hand when fully ripe, from 20 to 23 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

AGEING

Since June 2007, in the bottle at controlled temperature

ALCOHOL CONTENT

14.0% by vol

SERVING TEMPERATURE

16-18 °C

RECOMMENDED OPENING

Blade corkscrew

STORAGE METHOD

Bottle stored horizontally in a cool place without excessive moisture

TASTING NOTES

Horizontal tasting reveals its excellent organoleptic qualities.

A story of opulence, of dense tannins for a wine to "bite into", and of fruit ripened in the sun of sunny Sicily. The result of a balanced blend of grapes left to overripen on the vine, an excellent, well-rounded approach to winemaking. Rosso Noto, Baroque in its most complex form



DUCA DI SALAPARUTA

DAL 1824