

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 (max 1.2 kg)

YEARLY CLIMATE

Cold winter with frost spells even on the plains and hills. not too hot throughout the year, especially in the summer. Cool spring and summer with frequent, strong sirocco winds. Rain alternating with high temperatures and low humidity enabled the vine to grow slowly and steadily.



Nero D'avola

TASTING NOTES AFTER 6 YEARS

COLOUR

Deep ruby red with garnet hints

BOUQUET

Dominant notes of marasca cherry, accompanied by balsamic notes and slight hints of spices

FLAVOUR

Fruity taste of jam and fruit preserved in alcohol, enriched by a hint of liquorice and cinnamon with a clove finish – good body and persistence



DUCA ENRICO

2005 HARVEST

TYPE

Red

CLASSIFICATION

Protected Geographical Indication

HARVEST

By hand, at full ripening from 23 to 30 September

VINIFICATION

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

AGEING

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

REFINEMENT

Since September 2008, in the bottle at controlled temperature

ALCOHOL CONTENT

13.70% by vol

TOTAL ACIDITY

5.56 g/l in tartaric acid

pH

3.27

DRY EXTRACT

33.3 g/l

ANNUAL PRODUCTION

63,300 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