

TERRITORY

PRODUCTION AREA

Central-South Sicily, birthplace of Nero d'Avola. Area of Butera and Riesi, the most suitable for the prince of the Sicilian varieties

GRAPE VARIETY

Nero d'Avola

SOIL

Mixed calcareous-siliceous composition

ALTITUDE

From 200 to 300 metres above sea level

VINEYARD

Bush-trained vines, density of at least 5,000 plants per hectare with low yield per plant, max 1.2 Kg

CLIMATE

Mild winters with very dry springs and summers



Nero D'avola

TASTING NOTES AFTER 6 YEARS

COLOUR

Ruby red with garnet red highlights

BOUQUET

Blend of ripe fruit, irises and spices

FLAVOUR

Strong, round, well-balanced, with character, with scents of wood blended perfectly. Great persistence.

DUCA ENRICO



TYPE

Red

CLASSIFICATION

Sicilia DOC

HARVEST

By hand, at full ripening

VINIFICATION

De-stemming of the grapes, maceration at 28° - 30°C for 8 - 10 days followed by the malolactic fermentation

AGEING

At least 18 months in fine oak casks in which they develop their complexity, style and ageability. 18 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet

ALCOHOL CONTENT

13.5% - 14.5% by vol

SERVING TEMPERATURE

16° - 18°C

FOOD PAIRINGS

Excellent with red meat, medium-aged cheeses and tasty dishes. Perfect as meditation wine

STORAGE METHOD

In a cool (13° - 15°C) and not excessively humid environment, away from light

LIFE

More than 10 years if kept in cellars with suitable conditions

FORMAT

75 cl, 1.5 L, 3 L

1ST YEAR OF PRODUCTION

1984 harvest



DUCA DI SALAPARUTA

DAL 1824