

TERRITORY

PRODUCTION AREA

Central-eastern Sicily, in the Suor Marchesa Estate in Riesi (province of Caltanissetta)

GRAPE VARIETY

Nero d'Avola 100%

SOIL

Calcareous - clayey

ALTITUDE

300 - 350 metres above sea level

VINE TRAINING SYSTEM

Bush-trained

PLANTING DENSITY

5,000 plants per hectare

GRAPE YIELD PER PLANT

Max. 1.2 kg

YEARLY CLIMATE

On the whole, it was a good year from an agro-climatic perspective, with a mild winter, a cool spring and a typical Sicilian summer, which allowed the grape polyphenols to ripen perfectly



Nero D'avola

TASTING NOTES

Vertical tasting, for a heavenly sensory journey. A story of elegance, of vibrant tannins, and of small red berries enhanced by light balsamic notes. The result of a remarkable sense of rhythm in winemaking, an intimate epiphany of the soul. Rosso Ortigia, intense light delights the eyes



DUCA ENRICO

2009 HARVEST

TYPE

Red

CLASSIFICATION

Protected Geographical Indication

HARVEST

By hand when fully ripe, from 21 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 2012, 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

1ST YEAR OF PRODUCTION

1984 harvest



DUCA DI SALAPARUTA

DAL 1824