

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, compared to previous years, this year was marked by moderate temperatures compared to average seasonal temperatures, with rain in autumn and winter. A cool spring and summer with very little rain allowed the grapes to ripen fully and properly



Nero D'avola

TASTING NOTES

Well-rounded organoleptic qualities and pastel hues. A story of summer, of velvety tannins, and of wild flowers caressed by the wind. The result of patient waiting and of a wise approach to winemaking. Rosso Taormina, a sophisticated balance between form and substance



DUCA ENRICO

2013 HARVEST

TYPE

Red

CLASSIFICATION

Protected Geographical Indication

HARVEST

By hand when fully ripe, from 23 to 27 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

Since late 2013 in fine oak casks

AGEING

Since April 2016, in the bottle at controlled temperature

ALCOHOL CONTENT

13.82% by vol

SERVING TEMPERATURE

16-18 °C

FOOD PAIRINGS

Excellent with red meats, medium-aged cheeses and tasty dishes. Ideal as a meditation wine

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