

#### TERRITORY

#### PRODUCTION AREA

Central-eastern Sicily, in the Riesi Suor Marchesa area

#### GRAPE VARIETY

Nero d'Avola 100%

#### SOIL

Calcareous - Clayey

#### ALTITUDE

From 300 to 350 metres above sea level

#### VINEYARD

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

#### CLIMATE

The 2016 vintage was marked by low rainfall in the winter and lower average temperatures than in previous years. The harvest was delayed by about a fortnight compared to the average of recent years. In order to ensure the tannic and anthocyanin properties of the Nero d'Avola of the Suor Marchesa Estate, the harvest was postponed by a month (the grapes were picked in mid-October instead of late September as in recent years)



Nero D'avola

#### TASTING NOTES

##### COLOUR

Deep and bright ruby red

##### BOUQUET

Intense instant notes of cherry and ripe red berries - sweet sensations of vanilla - which over time will evolve for a third time in terms of bouquet, which is already enriched with notes of eucalyptus and incense

##### FLAVOUR

Mellow, excellent body (35 grams/litre of net extract) with a good acidic taste and an evident yet velvety and elegant tannic structure. Increasing thickness, persistence and finesse.



# DUCA ENRICO

2016 HARVEST

#### TYPE

Red

#### CLASSIFICATION

IGP Terre Siciliane

#### HARVEST

By hand, at full ripening from 10 to 18 October

#### VINIFICATION

Destemming of the grapes, maceration at 28° - 30°C for 9 days. And, after draining, malolactic fermentation

#### AGEING

At least 18 months in small fine oak casks in which they develop their complexity, style and ageability. From May 2019 in the bottle at controlled temperature

#### ALCOHOL CONTENT

14.5% by vol

#### TOTAL ACIDITY

6.45 g/l in tartaric acid

#### pH

3.48

#### DRY EXTRACT

35 g/l

#### ANNUAL PRODUCTION

4.000 bottles (750 ml)

#### SERVING TEMPERATURE

16° - 18°C

#### FOOD PAIRINGS

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

#### STORAGE METHOD

In a cool place (13° - 15°C) without excessive moisture

#### LIFE

More than 10 years, if stored in suitable wine cellars

#### FORMAT

75 cl, 1.5 lt and 3 lt bottle

#### 1ST YEAR OF PRODUCTION

1984 harvest



DUCA DI SALAPARUTA

DAL 1824