

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 2017 vintage was marked by an exceptional drought and high average summer temperatures. The low amount of rainfall and high temperatures were beneficial to the prince of native grape varieties, Nero d'Avola, which reached its full organoleptic potential



Nero D'avola

TASTING NOTES AFTER 4 YEARS

COLOUR

Deep, dark ruby red with purple tinges

BOUQUET

Complex with notes of ripe red berries, hints of marasca cherry – notes of vanilla and dried fruits, with slight balsamic hints

FLAVOUR

Great intensity, structure and character, it starts off with a rich acidity and tannin structure, yet elegant at the same time. It has a long, pleasant and persistent fruitiness, and the aroma of ripe marasca cherries perceived by the nose returns. Rich polyphenol content and yield



DUCA ENRICO

2017 HARVEST

TYPE

Red

CLASSIFICATION

IGP Terre Siciliane

HARVEST

By hand, at full ripening from 20 to 22 September

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. Since 26 June 2020, in the bottle at controlled temperature

ALCOHOL CONTENT

14.0% by vol

TOTAL ACIDITY

5.9 g/l in tartaric acid

pH

3.53

DRY EXTRACT

34.2 g/l

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