

TERRITORY

PRODUCTION AREA

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

GRAPE VARIETY

Nero d'Avola

SOIL

Calcareous - clayey

ALTITUDE

300 - 350 metres above sea level

VINEYARD

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

YEAR'S WEATHER

The 2018 vintage was marked by a fairly cold and rainy winter, followed by a mild spring. The rain did wonders for the vines, replenishing water reserves, which turned out to be essential in the following weeks. The month of June was hot and dry. Temperatures were milder in July and August, which allowed the grapes to fully ripen



Nero D'avola

SENSORY ANALYSIS

COLOUR

Deep, intense ruby red with purple tinges

BOUQUET

Complex and quite elegant, with notes of red berries, such as sour cherry and raspberry, along with notes of vanilla and hints of spices due to ageing in barriques

FLAVOUR

Great, elegant, and harmonious structure, characterised by smooth and velvety tannins. Very long aromatic persistence

DUCA ENRICO

2018 HARVEST



TYPE

Red

CLASSIFICATION

DOC Sicily

HARVEST METHOD

Manually, in small crates

HARVEST PERIOD

Third week of 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 undergoes malolactic fermentation

AGEING

18 months in new and old French oak barriques

AGEING IN BOTTLE

Minimum six months in temperature-controlled warehouses

ALCOHOL CONTENT

14.5% by vol

SERVING TEMPERATURE

16° - 18° C

RECOMENDED OPENINGS

Standard corkscrew

STORAGE METHOD

Bottle stored horizontally in a cool place without excessive moisture

FORMAT

75 cl, 150 cl and 300 cl bottles

1ST YEAR OF PRODUCTION

1984 harvest

FOOD PAIRINGS

Ideal with grilled and braised red meats and game. Excellent with medium and mature cheese



DUCA DI SALAPARUTA

DAL 1824