#### **TERRITORY**

## **PRODUCTION AREA**

Eastern central Sicily, on 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, density of at least 5,000 plants per hectare, with a low yield per plant

## YEAR'S WEATHER

The 2019 harvest was characterised by a cold winter and a very cool spring with a great deal of rainfall. In general, there was a delay of approximately 10 days in the various phenological stages of the vine compared to the average in recent years. Rain in late summer (early September) contributed to the regular continuation of the ripening of the grapes, resulting in a harvest in the third week of September. We consider the 2019 vintage to be very good



#### 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





2019

SICILIA DOC ITALIA

# **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 obtained undergoes malolactic fermentation

#### AGEING

18 months in new and old French oak barriques

#### **AGEING IN BOTTLE**

Minimum of six months in a temperature-controlled environment

# **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 cheeses

