



DUCA DI SALAPARUTA
DAL 1824

Le Icone

Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



Duca Enrico

NERO D'AVOLA 2020

SICILIA Denominazione di Origine Controllata

SOIL:

4.9 hectares of vineyards. Altitude of 340-350 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction, high concentration of active limestone and low concentration of organic matter. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Year of planting 1998; average planting density of 6,400 plants per hectare with yields of approx. 50-60 quintals per hectare. Bush-trained vines with 3-4 spurs.

VINTAGE:

The year 2020 was marked by a cool spring with delayed rainfall, which ensured that the vines had sufficient water reserves in the soil. Summer temperatures were high, but the well-ventilated and dry climate, along with excellent day-night temperature fluctuations, allowed the grapes to ripen perfectly, resulting in a late harvest.

HARVEST:

The grapes were hand-picked from 30 September to 2 October 2020 and transported to the winery in 3 kg crates by refrigerated lorry.

VINIFICATION AND AGEING:

After the crates have been unloaded, the grapes are sorted on a conveyor belt. After the grapes have been destemmed, they are taken to the fermentation vessel where alcoholic fermentation begins at a controlled temperature of 26-28 °C, while the pulp and skins undergo maceration. Fermentation continues with precise maceration and délestage. Once fermentation is complete, the wine remains in contact with the grape skins for a further week. After the first racking, malolactic fermentation takes place in concrete tanks, followed by 14-18 months of ageing in new or second-use, fine-grained and elegantly toasted oak barriques.

BOTTLE AGEING:

At least one year before being sold on the market.

TASTING NOTES:

👁️ Duca Enrico, vibrant red in colour with purple tinges, stands out for its complexity and elegance. 🤏 The citrus notes of blood orange and spices are complemented on the nose by hints of red berries, which are due to ageing in barriques. 🗨️ It is vertical on the palate, with sweet, enveloping tannins and a lingering finish.

PAIRINGS:

It is ideal with grilled and braised red meats and game. It is excellent with medium and mature cheeses.

WINE LONGEVITY:

More than forty years.

FIRST VINTAGE PRODUCED:

1984

ANALYTICAL DETAILS:

15% Alc./Vol., total acidity 6.7 g/l, pH 3.37, net dry extract 38 g/l.

🌡️ 14 - 16 °C 🍷 75 cl; 150 cl; 300 cl