DUCA DI SALAPARUTA
DAL 1824

Le Icone

Tenuta Risignolo

Calatafimi,
Salemi,
Western Sicily.

Bianca di Valguarnera

INSOLIA 2021

SICILIA Denominazione di Origine Controllata

SOIL:

3.43 hectares of vineyards. Altitude of 270 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Year of planting 1988; average planting density of 5,758 plants per hectare with yields of approx. 40-50 quintals per hectare. Espalier-trained vines with spurred cordon pruning, with four spurs and two buds per spur. The rows are oriented east-west with the vineyard facing east.

VINTAGE:

The year 2021 was marked by temperatures above seasonal average. Rainy winter; very dry spring and summer. Although the beginning of summer was scorching, the cooler weather from early August onwards had a positive effect on the vegetative cycle of the vines, which allowed the grapes to ripen well.

HARVEST:

The grapes were hand-picked on 30 August 2021 and transported to the winery in 4 kg crates by refrigerated lorry.

VINIFICATION AND AGEING:

The grapes are destemmed and gently pressed to obtain a free-run must which, after static settling, starts to ferment at a controlled temperature of 16-18 °C. Once the fermenting must has reached a few degrees of alcohol, around 3% vol, it is transferred to elegantly toasted, fine-grained oak barriques, where fermentation is completed. Once the alcoholic fermentation process has been completed in oak barrels, the wine continues to age, resting on its yeast lysate in barriques for a few months to ensure that it is smooth and supple on the palate.

BOTTLE AGEING:

At least six months before being sold on the market.

TASTING NOTES:

Straw yellow colour with greenish tinges. Floral aromas prevail on the nose, with an intense bouquet of tropical fruit and Sicilian citrus fruits, followed by light notes of vanilla. Rich, velvety, well-structured and pleasantly tangy on the palate.

PAIRINGS:

It is ideal with fish and shellfish starters and fish and vegetable-based first courses, as well as with grilled red tuna and crustaceans.

WINE LONGEVITY:

More than 20 years

FIRST VINTAGE PRODUCED:

1987

ANALYTICAL DETAILS:

13% Alc./Vol., total acidity 5.7 g/l, pH 3.21.

8 -10 °C 75 cl