



DUCA DI SALAPARUTA
DAL 1824



Chardonnay

2023

SICILIA Denominazione di Origine Controllata

ALTITUDE

50-300 metres above sea level

VINTAGE:

The autumn of 2022 was not very rainy in Sicily, with a cool spring and a heavy and continuous rainfall that lasted until June of 2023. Mild, spring-like temperatures from June to July 2023. In Sicily, summer actually began at the beginning of July, with temperatures rising steadily until the time of the harvest.

HARVEST:

The grape harvest lasted from the first week to the end of the third week of August.

VINIFICATION AND AGEING:

When the grapes arrive at the winery, they are destemmed, gently pressed and placed in soft presses where the skins are left to macerate at a low temperature of 6-8 °C for 3-5 hours. The grapes are gently pressed to extract the free-run must and the part of the Chardonnay grape richest in aromatic precursors. The must is vinified in steel tanks at a controlled temperature of 16-18 °C. Once fermented, the wine remains on the yeasts for at least three months to give it a rich texture and longevity.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

👁️ Bright straw yellow in colour with greenish tinges. 🗑️ Marked notes of mango and papaya, which blend with notes of white flowers. 🗑️ With great finesse and elegance, it has a tangy, fresh taste.

PAIRINGS:

It is a perfect accompaniment to all fish, shellfish and crustacean dishes, as well as to Mediterranean first courses.

WINE LONGEVITY:

More than two years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

12.2% Alc./Vol., total acidity 6.3 g/l, pH 3.22

🌡️ 6 - 8 °C 🍷 75 cl