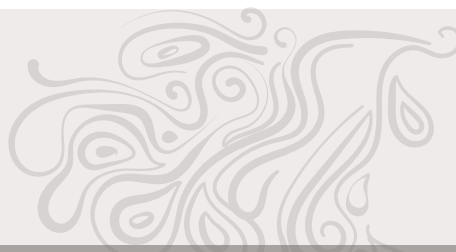




DUCA DI SALAPARUTA
DAL 1824



I Vini dell'Etna
Tenuta Vajasindi

Northern slope of
Mount Etna
in the Passopisciaro area.



Duca Nero

PINOT NERO 2022
Quality Extra Brut vintage Sparkling Wine

SOIL:

3.5 hectares of vineyards. Altitude of 830-860 metres above sea level; sandy soil of lava origin resulting from lava eruptions, neutral pH, low active limestone content with good organic content.

VINEYARD:

Planting density of 4,831 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. Row orientation for the lower terrace 53° North/West, for the upper terrace 100° North/West. North-facing vineyards.

VINTAGE:

The 2022 harvest was marked by a rainy winter and dry spring. In general, the various phenological stages of the vine were slightly ahead of the average in recent years. The summer began with high temperatures, but ended with more moderate weather. This allowed the grapes to ripen perfectly while retaining the desired acidity and freshness that Duca Nero offers.

HARVEST:

The grapes were hand-picked at the end of August and placed in small 3 kg crates. The grapes are harvested when they are still at an early stage of ripeness, with high acidity and medium sugar content.

VINIFICATION AND AGEING:

On arrival at the winery, the crates are unloaded and the grape bunches are sorted on the conveyor belts and then further selected. Grapes cooled to 4 °C are pressed to obtain white must, which undergoes alcoholic fermentation. At the end of the vinification process, the wine is aged on its yeasts for at least one month. After this ageing period, second fermentation takes place in autoclaves. The wine is then aged on fine lees for at least six months. The wine, the result of white vinification of Pinot Noir at low temperatures, undergoes secondary fermentation in autoclaves according to the Charmat method. The wine ages in bottle for at least one month before being sold on the market.

TASTING NOTES:

- 👁️ Very pale straw yellow in colour with clear greenish tinges, 🗂️ floral aromas with balsamic and mineral notes, accompanied by a light note of crusty bread.
- 👄 On the palate it is rich, with a great freshness and fragrance.

PAIRINGS:

It is ideal as an aperitif wine and pairs perfectly with succulent meals. The acidity of its fine, persistent bubbles leaves the palate wanting to take another bite.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

12.5% Alc./Vol., total acidity 6.0 g/l, pH 3.18, residual sugars 3.5 g/l



🌡️ 6 - 8 °C 🍷 75 cl