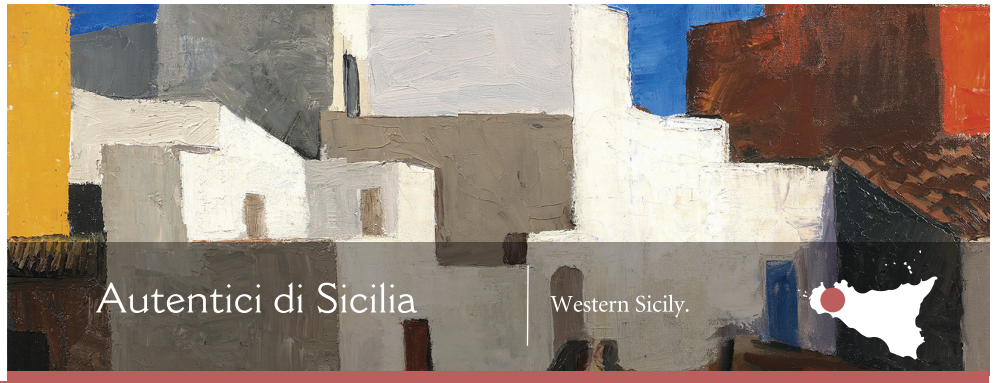




DUCA DI SALAPARUTA
DAL 1824



Grillo

2023

SICILIA Denominazione di Origine Controllata

ALTITUDE

50-300 metres above sea level.

GROWING YEAR:

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 harvest lasted from mid-August to the end of September.

VINIFICATION AND AGEING:

As soon as the grapes arrive at the winery, the bunches are destemmed and lightly crushed in soft presses to extract the free-run must. The must is vinified in steel tanks at a controlled temperature of 16-18 °C. Once fermented, the wine remains on the fine lees 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:

👁️ Straw yellow in colour with greenish tinges in the glass. 🤧 The nose reveals aromas of grapefruit, jasmine and tropical notes of mango and papaya. It is enveloping and direct on the palate, with great freshness and tanginess. 🗨️ The palate is delighted by the perfect balance of freshness and suppleness with a long and persistent finish.

PAIRINGS:

It is ideal with fish soup, shellfish and raw seafood.

WINE LONGEVITY:

More than two years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

12.5% Alc./Vol., total acidity 5.8 g/l, pH 3.25.

🌡️ 8-10 °C 🍷 75 cl