



DUCA DI SALAPARUTA
DAL 1824



Nero d'Avola

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:

From the first week to the fourth week of September.

VINIFICATION AND AGEING:

To make Nero D'Avola, the grape bunches are destemmed after being unloaded into the hopper. The grapes are gently pressed and then loaded into the fermenting vat for vinification. Alcoholic fermentation begins by controlling the fermentation temperature (24-28 °C) and stirring the pomace to extract colour and tannins from the skins.

The fermentation process lasts about 10 days. The wine then remains in contact with the grape skins for at least another five days. After initial racking, the wine undergoes malolactic fermentation. Malolactic fermentation is followed by ageing in tanks and racking off the lees for at least three months.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

 Deep ruby red with purple tinges.  Fresh, well-balanced aromas of marasca cherry, cherry, plum and blackcurrant.  It is assertive yet fresh on the palate, with a juicy taste and pleasant freshness that ensures easy drinking.

PAIRINGS:

This wine pairs well with red meat, roasts, and medium mature cheeses.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

13.8% Alc./Vol., total acidity 6.4 g/l, pH 3.43.

 14 - 16 °C  75 cl

Painting: © Renato Guttuso, by Siae 2024 | *Paesaggio dell'Aspra* | 1959 | Oil on canvas