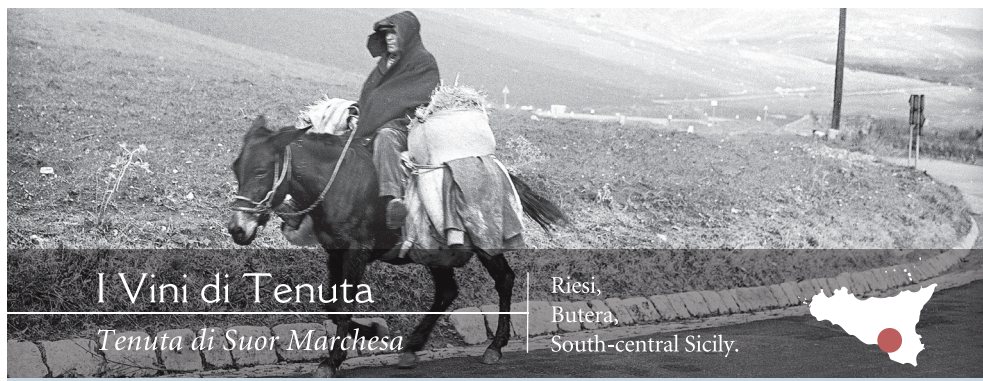




DUCA DI SALAPARUTA
DAL 1824



I Vini di Tenuta
Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



Passo delle Mule

NERO D'AVOLA 2022

SICILIA Denominazione di Origine Controllata

SOIL:

26 hectares of vineyards. Altitude of 299-334 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:

Planting density of 4,831 plants per hectare with yields of approx. 60-70 quintals per hectare. Espalier-trained vines with spurred cordon pruning, with four spurs and two buds per spur. The rows are oriented 43° north-east with the vineyard facing south-south east.

VINTAGE:

The 2022 harvest was marked by a mild, rainy winter and a fairly warm spring. In general, there was a delay of approximately 10 days in the various phenological stages of the vine compared to the average in recent years. The dry summer preserved the integrity of the grapes, which allowed the harvest to be postponed from late September to early October.

HARVEST:

The grapes are harvested from 3 to 11 October.

VINIFICATION AND AGEING:

The grapes are destemmed, after which temperature-controlled fermentation and maceration takes place at 26-28 °C in steel tanks. After initial racking, which separates the skins from the wine, the ageing process begins in concrete tanks where malolactic fermentation will take place. A portion of the wine, approximately 20%, is aged for at least eight months in new, fine-grained and elegantly toasted oak barriques.

BOTTLE AGEING:

At least two months before being sold on the market.

TASTING NOTES:

👁️ Vibrant red in colour. 🌬️ Intense and enveloping bouquet, with predominating fruity notes of marasca cherry, raspberry and plum, followed by more complex spice and vanilla notes. 🗨️ It is rich, ample and velvety on the palate, with a full body and a persistent aroma, with austere but pleasant tannins.

PAIRINGS:

It is excellent with main courses of red meat and grilled meats, and is also ideal with mature cheeses. It can also be uncorked on the spot, provided that large glasses are being used.

WINE LONGEVITY:

More than 10 years

FIRST VINTAGE PRODUCED:

2002

ANALYTICAL DETAILS:

14% Alc./Vol., total acidity 6.4 g/l, pH 3.4, net dry extract 35 g/l.

🌡️ 14 -16 °C 🍷 75 cl e 150 cl