



DUCA DI SALAPARUTA
DAL 1824



Rosato

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 third week of September.

VINIFICATION AND AGEING:

Once the grapes are destemmed, they gently macerate in the press at a temperature of 6-10 °C, after which a must with an elegant colour is extracted. Fermentation takes place 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 roundness.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

👁️ Medium-intensity pink colour with rosy hues. 🌸 Distinct floral notes of violets, roses and wild strawberries on the nose. 🗨️ It is extremely elegant and refined on the palate, with great freshness and a distinct character.

PAIRINGS:

It is ideal for a refreshing aperitif or a toast with friends, preferably served with fish or white meat dishes.

WINE LONGEVITY:

More than two years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

12.2% Alc./Vol., total acidity 6.5 g/l, pH 3.18.

🌡️ 6 - 8 °C 🍷 75 cl

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