



DUCA DI SALAPARUTA
DAL 1824



I Vini di Tenuta

Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.

Sentiero del Vento

VERMENTINO 2023

SICILIA Denominazione di Origine Controllata



SOIL:

8.73 hectares of vineyards. Altitude of 290-320 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 4,833 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. Row orientation: Top part 50° north-east. Lower part 44° north-west, vineyard facing south-west.

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. The grapes were harvested at a later date to ensure excellent ripeness.

HARVEST:

The grapes were harvested on 28 August 2023.

VINIFICATION AND AGEING:

The grapes are destemmed and gently pressed to obtain free-run must, which, after static settling, starts to ferment at a controlled temperature of 16-18 °C for about 15 days. After fermentation, the wine remains on its fine lees, which are due to the lysis of the fermenting yeasts, for at least four months.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

👁️ Bright yellow in colour with greenish tinges, 🌿 rich in Mediterranean aromas, with hints of aromatic herbs and marine notes. 🗨️ It is pleasantly fresh, fruity and slightly tangy on the palate with a very long finish.

PAIRINGS:

It is ideal for light and sophisticated lunches. To be paired with fish starters, crustaceans, raw seafood, delicate fish-based first courses, grilled fish and white meat dishes.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2019

ANALYTICAL DETAILS:

13.7% Alc./Vol., total acidity 5.8 g/l, pH 3.24

🌡️ 6 - 8 °C 🍷 75 cl e 150 cl