



DUCA DI SALAPARUTA  
DAL 1824



Autentici di Sicilia

South-central Sicily.



## Syrah

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 fourth week of August to the third week of September.

### VINIFICATION AND AGEING:

To make Syrah, 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 and stirring the pomace to extract colour, tannins, and aromatic precursors from the skins. The fermentation process lasts about 10 days. The wine then remains in contact with the grape skins for at least 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:

👁️ Vibrant red in colour with purple tinges. 🍷 Notes of jam, red berries and black pepper on the nose reveal the great expressiveness of this grape variety. 🗨️ Rich, velvety and succulent on the palate, with pronounced tannins, but pleasant and elegant.

### PAIRINGS:

To be paired with grilled meats, stews and mature cheeses.

### WINE LONGEVITY:

More than three years.

### FIRST VINTAGE PRODUCED:

2019

### ANALYTICAL DETAILS:

13% Alc./Vol., total acidity 5.8 g/l, pH 3.45.

🌡️ 14 - 16 °C 🍷 75 cl