



DUCA DI SALAPARUTA  
DAL 1824

Tenuta di Suor Marchesa

Riesi,  
Butera,  
South-central Sicily.



## Ala Antico Liquorvino Amarascato | Aromatised wine



### INGREDIENTS:

Nero D'Avola, sugar, alcoholic infusion of Marasca cherry leaves.

### A.L.A.

The Antico Liquorvino Amarascato – is a wine born out of love. Sophisticated and original, Ala is a dessert wine, but when combined with chocolate its intense aroma and its warm and full Marasca cherry taste offer unique sensations. Born from Duca Enrico's desire to find a wine that perfectly complements chocolate, the passion of his wife Sonia, this very special wine is a delight for those with a sweet tooth.

### CREATIVITY:

Marasca cherry leaves are picked in July on Duca di Salaparuta's Suor Marchesa di Riesi estate. The leaves are laid out in the sun and gradually begin to dry. This process takes about 15 days. As the leaves dry, the liquid part evaporates, concentrating and bringing out the characteristic aromas. Once dried, the leaves are steeped in alcohol for about 20-25 days to obtain an infusion containing the essence of the marasca cherry. A.L.A. is made from a combination of red wine, alcoholic infusion of marasca leaves and sugar.

### BOTTLE AGEING:

More than 10 years

### WINE LONGEVITY:

At least two months before being sold on the market.

### PAIRINGS:

It is usually served with desserts and goes very well with desserts made with chocolate and almonds. Ideal with chilli-flavoured Modica chocolate.

### FIRST VINTAGE PRODUCED:

In the second decade of the 20th century.

### ANALYTICAL DETAILS:

Alcol 17,50 %vol., zuccheri 110 g/L.