



DUCA DI SALAPARUTA
DAL 1824

Gli Spumanti

Western-central Sicily.



Duca Brut

GRECANICO AND CHARDONNAY
High-quality Brut Sparkling Wine

SOIL:

Medium loam soils with low organic matter content. Vineyards are cultivated at an altitude of over 550 metres above sea level to enable the grapes to ripen slowly and maintain the acidity required for high-quality sparkling wine.

VINEYARD:

Planting density of 4,800 to 5,500 plants per hectare with yields of approx. 60-70 quintals per hectare. The grapes are grown on high ground with mild temperature fluctuations and good ventilation, which allows them to ripen slowly and healthily.

HARVEST:

The grapes are harvested between mid-August and the first week of September. The grapes are harvested when they are still at an early stage of ripeness, with high acidity and medium sugar content.

VINIFICATION AND AGEING:

Upon arrival at the winery, the grapes are unloaded, the stalks are removed and the berries are gently split. After macerating the skins in the press, soft pressing is performed to obtain musts that are very fragrant and rich in acidity. The must ferments at a low and remains in contact with its fine lees for a minimum of four to five months. After this ageing period, second fermentation takes place in autoclaves. The wine is then aged on yeasts for at least six months.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

👁️ Straw yellow with marked greenish tinges. 👂 The aroma of white-fleshed fruit is combined with a floral bouquet and notes of crusty bread. 🗨️ The elegant bubbles and mineral notes of the wine create a refreshing sensation that is perfectly balanced on the palate.

PAIRINGS:

It is ideal as an aperitif wine and pairs perfectly with succulent meals. The acidity of its fine, persistent bubbles prepares the palate for the next bite.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

1971

ANALYTICAL DETAILS:

12.5% Alc./Vol., total acidity 6.2 g/l, pH 3.2.



👁️ 4 - 6 °C 🗨️ 75 cl