



DUCA DI SALAPARUTA
DAL 1824

Gli Spumanti

South-central Sicily.



Duca Rosé

FRAPPATO

High-quality Brut Sparkling Wine

SOIL:

Medium loam soils with low organic matter content. Vineyards are cultivated at an altitude of over 450 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 the first and third weeks 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 a brief maceration of the skins in the press, soft pressing is performed to obtain musts with a light colour, rich in aroma and with good acidity. The must ferments at a low temperature in order to obtain its typical rosé colour 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:

👁️ Onion pink in colour with Mediterranean red hues. 👃 The nose reveals floral aromas of roses and violets. 🗣️ Elegant on the palate, with great freshness and marked tanginess. Fine and elegant with pleasant notes of crusty bread and light notes of fruits.

PAIRINGS:

It is ideal as an aperitif wine and is best paired with crustaceans, oysters and fish based main courses.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2020

ANALYTICAL DETAILS:

12.5% Alc./Vol., total acidity 5.9 g/l, pH 3.22 .



🌡️ 4 - 6 °C 🍷 75 cl