



DUCA DI SALAPARUTA
DAL 1824

Gli Spumanti

Western-central Sicily
in the province of Trapani.



Duca Sweet

MOSCATO

Quality, sweet and aromatic Sparkling Wine

SOIL:

Medium loam, slightly calcareous 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 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 the skins have undergone cold maceration, a gentle pressing process begins, resulting in a highly aromatic must. The must ferments at a low temperature 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 at a controlled temperature. The wine is then aged on its yeasts for at least four months.

BOTTLE AGEING:

At least one month before being sold on the market.

TASTING NOTES:

👁️ Straw yellow in colour with clear greenish tinges; the fine perlage indicates slow second fermentation. 🍷 Intense aroma with notes of orange blossom, jasmine, nutmeg and white-fleshed fruit. 🗣️ It is elegant and persistent on the palate. The sweetness is balanced by the pleasant acidity and fruity aromas typical of Muscat grapes.

PAIRINGS:

It is ideal with cream-based desserts and dry pastries, but you can also try it with various kinds of fruit salads.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2022

ANALYTICAL DETAILS:

7.5-8% Alc./Vol., total acidity 6.2 g/l, pH 3.2, residual sugars 80 g/l.

🌡️ 4 - 6 °C 🍷 75 cl