



DUCA DI SALAPARUTA
DAL 1824

I Vini dell'Etna *Tenuta Vajasindi*

North of Mount Etna,
Solicchiata,
Piano dei Daini area.



Lavico Rosso

NERELLO MASCALESE 2021
ETNA Denominazione di Origine Controllata

SOIL:

5 hectares of vineyards. Altitude of 622-652 metres above sea level; sandy soil of lava origin resulting from lava eruptions, neutral pH, low active limestone content with good organic content.

VINEYARD:

Planting density of 4,800 plants per hectare with yields of approx. 50-60 quintals per hectare. Espalier-trained vines with spurred cordon pruning, with four spurs and two buds per spur. The rows are oriented east-west with the vineyard facing west.

VINTAGE:

The 2022 harvest was marked by a rainy winter and dry spring. In general, the various phenological stages of the vine were slightly ahead of the average in recent years. The summer started very warm and ended with more moderate temperatures.

HARVEST:

The grapes are hand-picked and transported to the winery in crates using small carts and tractors. The grapes are hand-picked at harvest time. The 2022 harvest took place on 28 September.

VINIFICATION AND AGEING:

Once the grape bunches are destemmed, the grapes are placed in the fermenting vat and alcoholic fermentation takes place. After a few days, the grape skins are mixed to extract the polyphenols and anthocyanins. The fermentation process lasts for about two weeks, after which the wine remains in contact with the skins for a minimum of five days. This is followed by initial racking in the fermenting vat, after which malolactic fermentation naturally takes place in concrete tanks. After racking off the lees, the wine is aged for a least a year, partly in concrete tanks and partly in new and second-use oak barriques.

BOTTLE AGEING:

At least two months before being sold on the market.

TASTING NOTES:

👁️ An elegantly pale and lustrous red wine. 👂 The nose reveals notes of red berries, accompanied by balsamic and mineral sensations, which blend with vanilla and spicy notes. 👄 Structured and elegant taste, with a friendly freshness and a delicate salty tang, the tannin presents itself as mature and balanced. Lingering aftertaste on the palate.

PAIRINGS:

It is ideal with grilled and braised red meats and game. Excellent with medium and mature cheeses, it is a perfect accompaniment to flavourful red meat dishes. Served cool, it also goes superbly with savoury fish dishes.

WINE LONGEVITY:

More than 10 years

FIRST VINTAGE PRODUCED:

2020

ANALYTICAL DETAILS:

13.5% Alc./Vol., total acidity 6.40 g/l, pH 3.40.



🌡️ 14 - 16 °C 🍷 75 cl, 150 cl