



DUCA DI SALAPARUTA
DAL 1824

I Vini dell'Etna *Tenuta Vajasindi*

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



Nawàri

PINOT NERO 2020

SICILIA Indicazione Geografica Tipica



SOIL:

4,53 hectares of vineyards. Altitude of 830- 860 metres a.s.l. Sandy soil with neutral ph, low active limestone content with good organic content. The climate is characterized cold winters and dry and mild summers, with considerable temperature variations between day and night.

VINEYARD:

Planting density of 4,800 plants per hectare with yields of approx. 30-40 quintals per hectare. Espalier-trained vines with spurred cordon pruning, with four spurs and two buds per spur.

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 2020 harvest took place on 5 September.

VINIFICATION AND AGEING:

Once bunches are destemmed, the grapes are placed in the fermenting vat, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (26°). After racking, the wine obtained undergoes malolactic fermentation in the same tanks. At the end of the fermentation the wine goes in in fine-grained French oak barriques for about 12 - 15 months.

BOTTLE AGEING:

Minimum one year before being released on the market.

TASTING NOTES:

👁️ Bright red in colour. 🤧 The nose reveals notes of red berries and wild blackberry accompanied by scents of white pepper and tobacco. 🗨️ The palate is vertical, with an enveloping tannin, with a long lasting finish.

PAIRINGS:

Perfect with elaborate meat dishes like roast duck and game. It is ideal with meat based first dishes and cold cuts.

WINE LONGEVITY:

More than 20 years.

FIRST VINTAGE PRODUCED:

2007

ANALYTICAL DETAILS:

13.7% Alc./Vol., total acidity 6.2 g/l, pH 3.35