



DUCA DI SALAPARUTA
DAL 1824

Suolo

Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



Suolo 7

CABERNET FRANC 2020
TERRE SICILIANE Indicazione Geografica Tipica

SOIL:

2.61 hectares of vineyards. Altitude of 290-320 metres above sea level; hilly terrain; loam soils with a subalkaline pH, medium limestone content and a low concentration of organic matter.

VINEYARD:

Year of planting 2017; average planting density of 4,830 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 45° north-east with the vineyard facing south-west.

VINTAGE:

The year 2020 was marked by a cool spring with delayed rainfall, which ensured that the vines had sufficient water reserves in the soil. Summer temperatures were high, but the well-ventilated and dry climate, along with excellent day-night temperature fluctuations, allowed the grapes to ripen perfectly, resulting in a late harvest.

HARVEST:

The grapes were hand-picked on 23 September 2020 and transported to the winery in small 4 kg crates by refrigerated lorry.

VINIFICATION AND AGEING:

After the crates have been unloaded, the grapes are sorted on a conveyor belt. After the grapes have been destemmed, they are taken to the fermentation vessel where alcoholic fermentation begins at a controlled temperature of 26-28 °C, while the pulp and skins undergo maceration. Fermentation continues with precise maceration and délestage. Once fermentation is complete, the wine remains in contact with the grape skins for a further week. After the first racking, malolactic fermentation takes place in concrete tanks, followed by approx. 12 months of ageing in new or second-use, fine-grained and elegantly toasted oak barriques.

BOTTLE AGEING:

At least one year before being sold on the market.

TASTING NOTES:

👁️ Deep reddish purple with purple tinges. 🤧 The olfactory power of Cabernet Franc explodes on the nose with marked hints of blackberries and floral and spicy notes accompanied by subtle pyrazine and balsamic notes. 👄 Vibrant on the palate with sweet and balanced tannins.

PAIRINGS:

It is excellent with flavorful first courses, main courses of red meat, and is also ideal with mature cheeses.

WINE LONGEVITY:

More than 10 years.

FIRST VINTAGE PRODUCED:

2020

ANALYTICAL DETAILS:

14% Alc./Vol., total acidity 5.92 g/l, pH 3.40.



🌡️ 14 - 16 °C 🍷 75 cl