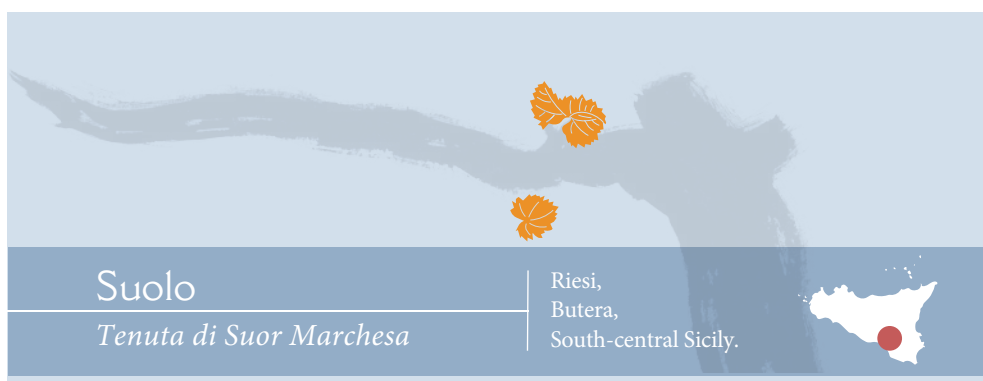




DUCA DI SALAPARUTA  
DAL 1824



## Suolo 3

SAUVIGNON BLANC 2021  
TERRE SICILIANE Indicazione Geografica Tipica

### SOIL:

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

### VINEYARD:

Year of planting 2017; average planting density of 4,800 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 52° north-south with the vineyard facing east.

### VINTAGE:

The year 2021 was marked by temperatures above seasonal average. Rainy winter; very dry spring and summer. Although the beginning of summer was scorching, the cooler weather from early August onwards had a positive effect on the vegetative cycle of the vines, resulting in excellent grape ripening.

### HARVEST:

The grapes were hand-picked on 22 August 2021 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. Once the grape bunches are destemmed, the grapes are gently pressed and then placed in a soft press for about four hours to macerate the skins. After gentle pressing, the must is left to settle in steel tanks at a temperature of 14 °C for 16-20 hours. Fermentation of the clear must begins by static settling until it reaches around 3 degrees of alcohol. The must is then transferred to fine-grained, elegantly toasted oak barrels to complete its fermentation. Once the alcoholic fermentation process has been completed in oak barrels, the wine continues to age, resting on its yeast lysate in barriques for at least seven months to ensure that it is smooth and supple on the palate. The wine ages in bottle for at least 6 months before being sold.

### TASTING NOTES:

👁️ Straw yellow in colour with greenish tinges in the glass. 👂 Elegant and highly complex on the nose. Varietal notes blend with floral notes of jasmine and white broom. Fruity notes are combined with very delicate spicy notes reminiscent of vanilla and pink pepper. 👅 Rich and fresh on the palate with a long persistent finish.

### PAIRINGS:

It is ideal with oysters and crustaceans. It also goes well with baked fish and white meat dishes.

### WINE LONGEVITY:

More than five years.

### FIRST VINTAGE PRODUCED:

2020

### ANALYTICAL DETAILS:

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



🌡️ 4 - 8 °C 🍷 75 cl