



DUCA DI SALAPARUTA
DAL 1824

Suolo

Tenuta di Risignolo

Calatafimi,
Salemi,
Western Sicily.



Suolo 5

ZIBIBBO 2021

SICILIA Denominazione di Origine Controllata

SOIL:

8,18 hectares of vineyards. Altitude of 250 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Planting density of 4,000 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. Row orientation: Higher part 45° north-west, vineyard facing south-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 25 August 2021 and transported to the winery in 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. The next day, the clear must is fermented in steel tanks at a temperature of 16 °C. Fermentation is slow so that the most noble and sought-after aromas of Zibibbo can develop during the process. Once the fermentation process is complete, the coarse lees are removed and the wine is left on yeasts and fine lees for a further six months to ensure that it is smooth and supple on the palate.

BOTTLE AGEING:

At least six months before being sold on the market.

TASTING NOTES:

👁️ Straw yellow colour with greenish tinges. 👂 Predominantly floral aromas with an intense bouquet of tropical fruits and Sicilian citrus fruits, orange blossom and Mediterranean scrub, followed by very interesting hydrocarbon notes. 👄 Dry, fresh and pleasantly tangy on the palate, with a distinct character.

PAIRINGS:

It pairs well with fish starters and raw seafood, fish-based first courses, grilled red tuna, fish roe and sea urchins.

WINE LONGEVITY:

More than five years.

FIRST VINTAGE PRODUCED:

2020

ANALYTICAL DETAILS:

12.8% Alc./Vol., total acidity 5.9 g/l, pH 3.12.



🌡️ 4 - 6 °C 🍷 75 cl