



DUCA DI SALAPARUTA
DAL 1824

Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



A.L.A. | Antico Liquorvino Amarascato

ALA, an acronym for *Antico Liquorvino Amarascato*, is created by blending Nero d'Avola with wild marasca cherry leaves infused in alcohol. This dessert wine reaches its perfect expression when paired with dark chocolate.

CREATIVITY:

At the Duca di Salaparuta estate in Suor Marchesa di Riesi, in June, marasca cherry leaves are harvested. The leaves are spread out in the sun, beginning a gradual drying process that lasts about 15 days. This process helps evaporate the liquid part of the leaf while concentrating and enhancing the characteristic aromas. At the end of the drying process, the leaves undergo alcoholic infusion for a period ranging between 20 and 25 days, extracting the very essence of the marasca cherry. The union of red wine, the alcoholic infusion of marasca cherry leaves, and sugar gives birth to ALA.

WINE LONGEVITY:

Over 10 years.

PAIRINGS:

A classic dessert wine, it pairs particularly well with chocolate and almond-based sweets. Ideal with Modica chocolate flavored with chili pepper.

FIRST VINTAGE PRODUCED:

In the second decade of the 20th century.

ANALYTICAL DETAILS:

Alcohol: 17.50 % vol. Sugar: 110 g/L



 White wine glass  12 - 14 °C  50 cl