



DUCA DI SALAPARUTA
DAL 1824

Le Icone

Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



Duca Enrico

NERO D'AVOLA 2021

SICILIA Denominazione di Origine Controllata

SOIL:

Altitude of 340-350 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction, high concentration of active limestone.

VINEYARD:

4.9 hectares of vineyards. Year of planting 1998; average planting density of 6,400 plants per hectare with yields of approx. 50-60 quintals per hectare. Bush-trained vines.

VINTAGE:

The year 2021 was marked by above-average temperatures. A particularly rainy winter was followed by a dry spring with little rainfall. The summer was very hot, with a more temperate ending.

HARVEST:

In 5 kg crates to ensure the selection of the finest grape clusters. Harvest took place in the first week of October.

VINIFICATION AND AGEING:

Upon arrival at the winery, the grapes are carefully sorted before being destemmed and sent to the fermentation tank for maceration on the skins. After fermentation, the wine remains in contact with its skins for another week. Following racking, the wine is transferred to concrete tanks for malolactic fermentation. It then completes its aging in new and second-passage oak barriques for 14 to 18 months. The wine rests in the bottle for at least one year before being released to the market..

TASTING NOTES:

👁 Intense red with violet reflections. 🤧 On the nose, aromas of red fruits with intense notes of blood orange and spices. 🗨 Vertical and persistent on the palate, with sweet and enveloping tannins.

PAIRINGS:

It is ideal with grilled and braised red meats and game. It is excellent with medium and mature cheeses.

WINE LONGEVITY:

When stored under suitable conditions, at least forty years.

ANALYTICAL DETAILS:

15% Alc./Vol., total acidity 6.7 g/l, pH 3.37

FIRST VINTAGE PRODUCED:

1984

🌡 14 -16 °C 🍷 75 cl; 150 cl; 300 cl