



DUCA DI SALAPARUTA
DAL 1824



Autentici di Sicilia

Western Sicily.



Grillo

2024

SICILIA Denominazione di Origine Controllata

CLIMATE:

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall.

HARVEST:

The harvest lasted from mid-August to the end of September.

VINIFICATION AND AGEING:

Upon arrival at the winery, the grape bunches are destemmed and gently pressed in soft presses to extract the free-run must. Fermentation follows at a controlled temperature, after which the wine remains in contact with the fine lees for at least 3 months. It then ages for one month before being released on the market.

TASTING NOTES:

👁️ Straw yellow color with greenish reflections. 🤧 On the nose, aromas of grapefruit, jasmine, and hints of tropical fruit. 🗨️ Enveloping on the palate, pleasantly savory and fresh.

PAIRINGS:

It is ideal with fish soup, shellfish and raw seafood.

WINE LONGEVITY:

When stored under suitable conditions, best consumed within 2 years.

ANALYTICAL DETAILS:

12.5% Alc./Vol., total acidity 5.8 g/l, pH 3.25.

FIRST VINTAGE PRODUCED:

2019

🌡️ 8 -10 °C 🍷 75 cl

Painting: © Renato Guttuso, by Siae 2024 | Paesaggio dell'Aspra | 1959 | Oil on canvas