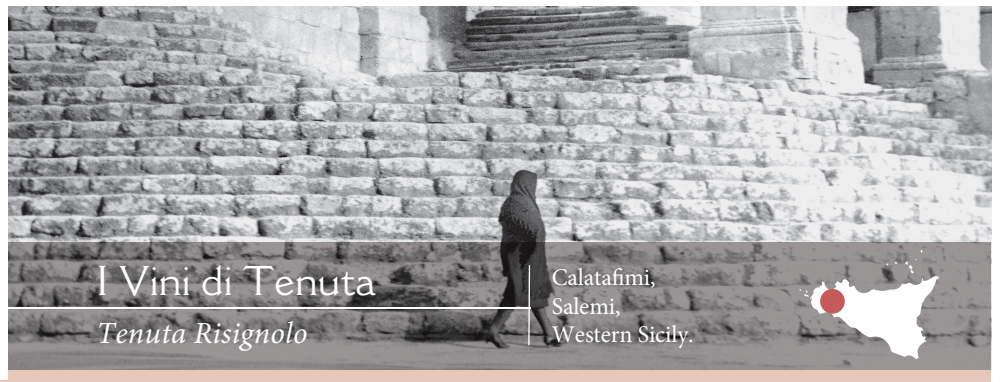




DUCA DI SALAPARUTA
DAL 1824



I Vini di Tenuta
Tenuta Risignolo

Calatafimi,
Salemi,
Western Sicily.



Kàdos

GRILLO 2024

SICILIA Denominazione di Origine Controllata

SOIL:

Altitude of 220-250 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content.

VINEYARD:

12 hectares of vineyards. Planting density of 4,000 plants per hectare with yields of approx. 60-70 quintals per hectare. The vineyard is planted with the spurred cordon espalier training system. The rows are oriented 45° north-west with the vineyard facing north-west.

CLIMATE:

In 2024, Sicily experienced a dry autumn and winter, followed by a dry spring. The summer was hot, with no rainfall and significant temperature variations between day and night.

HARVEST:

The grapes were harvested from the end of August to the beginning of September.

VINIFICATION AND AGEING:

Upon arrival at the winery, the grapes are destemmed and pressed before fermenting at a controlled temperature of 16-18°C. When the must reaches approximately 3% alcohol, about 20% of it is transferred to oak barriques to complete fermentation, while the remaining portion continues fermenting in stainless steel tanks. After fermentation, both portions of wine continue aging—one in tanks and the other in barriques—on their lees for several months. Once the aging period is complete, the two wines are blended to create Kàdos, which then undergoes bottle aging for at least one month before release.

TASTING NOTES:

👁️ Straw yellow color with delicate golden reflections. 🌸 Intense bouquet of tropical fruit and Sicilian flowers with hints of vanilla. 🗨️ Broad and velvety on the palate, with great structure and a pleasantly savory finish.

PAIRINGS:

It goes well with fish starters and raw seafood, as well as vegetable-based main courses.

WINE LONGEVITY:

When stored under suitable conditions, best consumed within 3 years.

ANALYTICAL DETAILS:

12.5 % Alc./Vol., total acidity 5.7 g/l, pH 3.21

FIRST VINTAGE PRODUCED:

2001



🌡️ 8 - 10 °C 🍷 75 cl e 150 cl

Ph: Mimmo Pintacuda © Archivi Alinari | La pendolare | 1968