



DUCA DI SALAPARUTA
DAL 1824



Nero d'Avola

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:

From the first week to the fourth week of September.

VINIFICATION AND AGEING:

After destemming and gentle crushing, the grapes are transferred to fermentation tanks for skin maceration at a temperature of 24-28°C for about 10 days. After racking, malolactic fermentation takes place. The wine then ages for at least 3 months in tanks and one month in the bottle before release.

TASTING NOTES:

👁️ Red color with violet reflections. 🍷 Aromas of morello cherry, cherry, plum, and blackcurrant. 🗨️ Bold on the palate, pleasantly fresh.

PAIRINGS:

This wine pairs well with red meat, roasts, and medium mature cheeses.

WINE LONGEVITY:

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

ANALYTICAL DETAILS:

13.5 % Alc./Vol., total acidity 6.4 g/l, pH 3.43.

FIRST VINTAGE PRODUCED:

2019

🌡️ 14 - 16 °C 🍷 75 cl

Painting: © Renato Guttuso, by Siaa 2025 | Paesaggio dell'Aspra | 1959 | Oil on canvas