



DUCA DI SALAPARUTA  
DAL 1824



Western Sicily



## Oniris

GRILLO 2024

SICILIA Denominazione di Origine Controllata

### CLIMATE:

In 2024, Sicily experienced a dry autumn and winter, followed by a dry spring. The summer was hot.

### HARVEST:

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

### VINIFICATION AND AGEING:

Upon arrival at the winery, the grapes are destemmed and gently pressed in a soft press to extract the free-run must. Fermentation takes place in stainless steel at a controlled temperature of 16-18°C.

After fermentation, the wine remains in contact with the fine lees for at least 3 months. It then undergoes bottle aging for at least one month before release.

### TASTING NOTES:

👁️ Straw yellow in colour with greenish tinges in the glass. 🤧 The nose reveals aromas of grapefruit, jasmine and tropical notes of mango and papaya.

It is enveloping and direct on the palate, with great freshness and tanginess.

👅 The palate is delighted by the perfect balance of freshness and suppleness with a long and persistent finish.

### PAIRINGS:

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

### WINE LONGEVITY:

Within two years

### ANALYTICAL DETAILS:

11 % Alc./Vol., total acidity 5.8 g/l, pH 3.23.

### FIRST VINTAGE PRODUCED:

2018



8 -10 °C 75 cl