



DUCA DI SALAPARUTA
DAL 1824



Sicilia centro meridionale



Oniris

NERO D'AVOLA 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:

From the first week to the fourth week of September.

VINIFICATION AND AGEING:

After destemming, the grapes undergo gentle crushing before being transferred to fermentation tanks. Fermentation begins at a temperature of 24-28°C and lasts for about 10 days. The wine then remains in contact with the skins for an additional 5 days. After racking, malolactic fermentation takes place. This is followed by at least 3 months of aging in tanks. Finally, the wine rests in the bottle for at least one month before release.

TASTING NOTES:

👁️ Deep red color with violet reflections. 🌬️ Aromas of morello cherry, cherry, and blackcurrant. 🗨️ Bold palate, pleasantly fresh.

PAIRINGS:

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

WINE LONGEVITY:

Within three years

ANALYTICAL DETAILS:

13 % Alc./Vol., total acidity 5.7 g/l, pH 3.40

FIRST VINTAGE PRODUCED:

2018

🌡️ 14 - 16 °C 🍷 75 cl