DUCA DI SALAPARUTA
DAL 1824

I Vini di Tenuta
Tenuta di Suor Marchesa

Riesi, Butera, South-central Sicily.
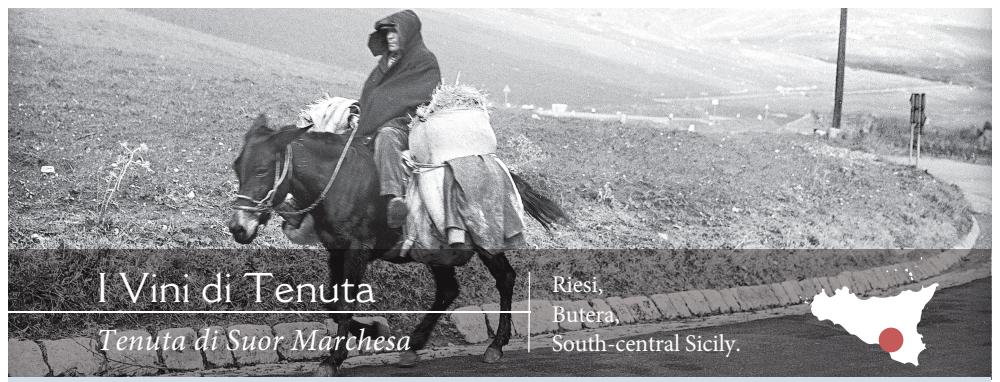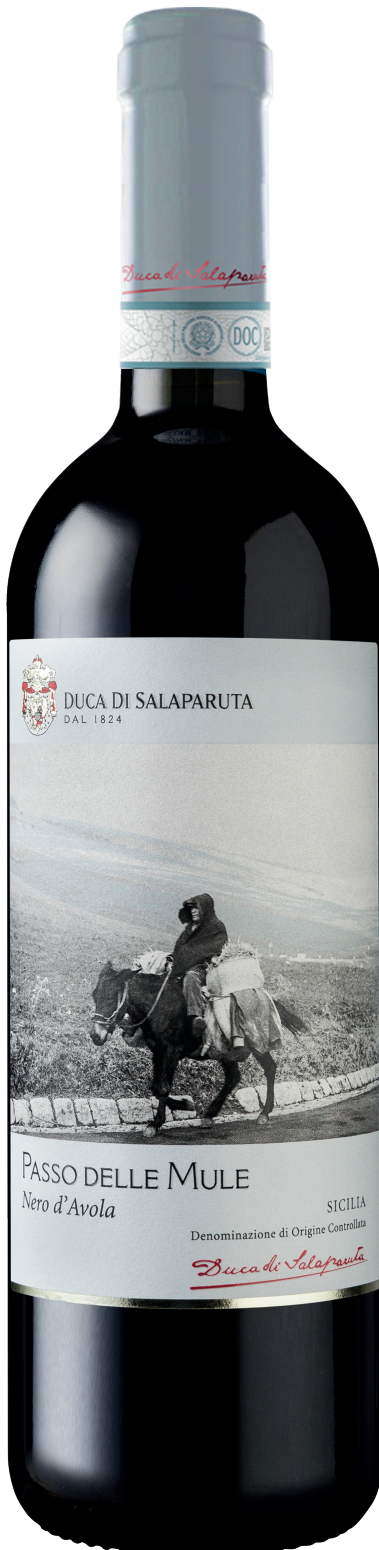
Orientamento dei filari a 43° Nord/Ovest ed esposizione a Sud-Sud Est.

Passo delle Mule

NERO D'AVOLA 2023
SICILIA Denominazione di Origine Controllata

SOIL:

Altitude of 299 -334 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content.

VINEYARD:

26 hectares of vineyards. Planting density of 4,833 plants per hectare with yields of approx. 60-70 quintals per hectare. Espalier-trained vines with spurred cordon pruning. Row orientation: Top part 43° north-west south-south west.

CLIMATE:

The 2023 vintage was characterized by a winter with little rainfall, with a cool and humid spring. Hot, dry and breezy summer with strong temperature variations between day and night.

HARVEST:

The harvest took place in the first half of October.

VINIFICATION AND AGEING:

The destemmed grapes ferment at a controlled temperature in stainless steel. After racking, the aging process begins, divided between concrete tanks and first- and second-passage oak barriques for at least 8 months. The wine then undergoes bottle aging for at least two months before release.

TASTING NOTES:

👁 Intense red color. 👃 Notes of morello cherry, raspberry, and plum with hints of spices and vanilla. 👄 Broad palate with great structure and aromatic persistence. Firm yet velvety tannins.

PAIRINGS:

Excellent with rich pasta dishes and red meat-based main courses. Also perfect as an aperitif paired with aged cheeses.

WINE LONGEVITY:

When stored under suitable conditions, best consumed within 10 years.

ANALYTICAL DETAILS:

13.5 % Alc./Vol., total acidity 6.4g/l, pH 3.4

FIRST VINTAGE PRODUCED:

2002

14 -16 °C   75 cl e 150 cl

Ph: Mimmo Pintacuda © Archivi Alinari | Prima dell'alba | 1968

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