DUCA DI SALAPARUTA
DAL 1824

Rosato

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 third week of September.

VINIFICATION AND AGEING:
After destemming, a short maceration in the press at controlled temperature follows. The must is then extracted
that ferments in steel tanks. At the end, the wine remains in aging on the mild about 3 months. Finally, the wine is aged for at least one month in bottle before marketing.

TASTING NOTES:
Elegant pink color. Aroma of violet, rose, and wild strawberry. Extremely elegant palate with great freshness.

PAIRINGS:
Ideal as an aperitif, perfect when paired with meat and fish dishes.

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

ANALYTICAL DETAILS:
12.5 % Alc./Vol., total acidity 6.5 g/l, pH 3.18.

FIRST VINTAGE PRODUCED:
2019

6 - 8 °C 75 cl

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