



DUCA DI SALAPARUTA
DAL 1824



I Vini di Tenuta
Tenuta di Suor Marchesa

Riesi,
Butera,
South-central Sicily.



Sentiero del Vento

VERMENTINO 2024

SICILIA Denominazione di Origine Controllata

SOIL:

Altitude of 290 -320 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content.

VINEYARD:

8.73 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 50° north-east. Lower part 44° north-west, vineyard facing south-west.

CLIMATE:

In 2024, Sicily experienced a dry autumn and winter, followed by a dry spring. The summer was hot, with no rainfall and significant temperature variations between day and night.

HARVEST:

The grapes were harvested on the end of August.

VINIFICATION AND AGEING:

After destemming and gentle pressing, the must begins fermentation at a controlled temperature for about 15 days. Following fermentation, the wine remains in contact with its fine lees, resulting from the lysis of fermentation yeasts, for at least 4 months. It then undergoes bottle aging for at least one month before release.

TASTING NOTES:

👁️ Straw yellow color with delicate golden reflections. 🌸 Intense bouquet of tropical fruit and Sicilian flowers with hints of vanilla. 🍷 Broad and velvety on the palate, with great structure and a pleasantly savory finish.

PAIRINGS:

It goes well with fish starters and raw seafood, as well as vegetable-based main courses.

WINE LONGEVITY:

When stored under suitable conditions, best consumed within 3 years.

ANALYTICAL DETAILS:

11.5 % Alc./Vol., total acidity 5.8 g/l, pH 3.24

FIRST VINTAGE PRODUCED:

2019

🌡️ 6 - 8 °C 🍷 75 cl e 150 cl