



DUCA DI SALAPARUTA  
DAL 1824



## Syrah

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 fourth week of August to the third week of September.

### VINIFICATION AND AGEING:

After destemming and gentle crushing, the grapes are transferred to fermentation tanks. Alcoholic fermentation lasts about 10 days, followed by an additional 5 days of skin contact. After racking, malolactic fermentation takes place. The wine then ages in tanks for at least 3 months, followed by at least one month of bottle aging before release.

### TASTING NOTES:

👁️ Intense red color with violet reflections. 🍷 Aroma of red fruit jam with hints of black pepper. 🗨️ Broad and velvety palate with elegant tannins.

### PAIRINGS:

Pairs well with grilled meats, stews, and aged cheeses.

### WINE LONGEVITY:

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

### ANALYTICAL DETAILS:

13,5 % Alc./Vol., total acidity 5.8 g/l, pH 3.45.

### FIRST VINTAGE PRODUCED:

2019

🌡️ 14 - 16 °C 🍷 75 cl

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