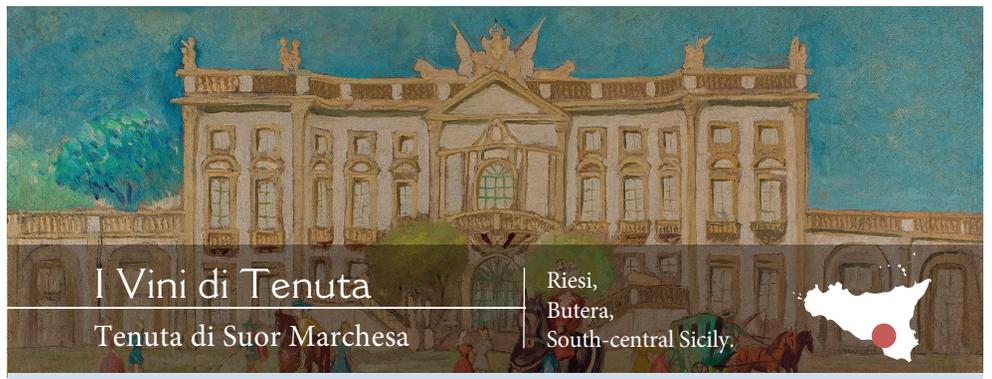




DUCA DI SALAPARUTA
DAL 1824



Triskelè

NERO D'AVOLA 2021
SICILIA Denominazione di Origine Controllata

SOIL:

Altitude of 340-350 metres above sea level; hilly terrain; mostly clayey soils with a subalkaline reaction, high active limestone content.

VINEYARD:

5.8 hectares of vineyards. Year of planting 1997; average planting density 6,400 plants per hectare with yields of approx. 50-60 quintals per hectare. Espalier-trained vines with Guyot pruning.

VINTAGE:

The year 2021 was marked by temperatures above seasonal average. Rainy winter; very dry spring and summer. Although early summer was very hot the end of the season was more temperate.

HARVEST:

Manual harvest in 3 kg crates, from the last week of September to the first week of October.

VINIFICATION AND AGEING:

Upon arrival at the winery, the grape bunches are selected and, after destemming, transferred to the fermenter, where alcoholic fermentation begins at a controlled temperature of 26–28°C, simultaneously with maceration. At the end of fermentation, the wine remains in contact with the skins for another week. After racking, it undergoes malolactic fermentation in concrete tank before aging in new and second-passive oak barriques for a period of 10 to 12 months. The wine is then aged in the bottle for at least one year before being released on the market.

TASTING NOTES:

👁️ Deep red color with violet reflections. 🍷 On the nose, notes of black cherry, blackberry, and spices. 🗨️ Soft and enveloping on the palate, with a long and pleasant finish.

PAIRINGS:

It is ideal with grilled and braised red meats and game. It is excellent with medium and mature cheeses.

WINE LONGEVITY:

When stored under suitable conditions, the wine can age for up to 20 years.

ANALYTICAL DETAILS:

14.5% Alc./Vol., total acidity 6.6 g/l, pH 3.37

FIRST VINTAGE PRODUCED:

1998

🌡️ 14-16 °C 🍷 75 cl