



DUCA DI SALAPARUTA
DAL 1824

Duca di Salaparuta

Western-central Sicily.



Duca Brut

GRECANICO | CHARDONNAY
Spumante Brut di Qualità



SOIL:

Medium loam soils with low organic matter content. Vineyards are cultivated at an altitude of over 550 metres above sea level to enable the grapes to ripen slowly and maintain the acidity required for high-quality sparkling wine.

VINEYARD:

Planting density of 4,800 to 5,500 plants per hectare with yields of approx. 60-70 quintals per hectare. The grapes are grown on high ground with mild temperature fluctuations and good ventilation, which allows them to ripen slowly and healthily.

HARVEST:

The harvest takes place between the second half of August and the first half of September. The grapes are picked at an “early” ripening stage, with high acidity and medium sugar content.

VINIFICATION AND AGEING:

Upon arrival at the winery, after a short maceration in the press, the grapes are gently pressed to obtain highly aromatic musts with vibrant acidity. Fermentation takes place at low temperatures, and the wine remains in contact with its fine lees for at least 4-5 months. This is followed by the secondary fermentation in autoclave and aging on the lees for 6 months. The wine then rests in the bottle for at least one month before release.

TASTING NOTES:

👁️ Straw yellow with marked greenish tinges. 🗑️ The aroma of white-fleshed fruit is combined with a floral bouquet and notes of crusty bread. 🗑️ The elegant bubbles and mineral notes of the wine create a refreshing sensation that is perfectly balanced on the palate.

PAIRINGS:

It is ideal as an aperitif wine and pairs perfectly with succulent meals

WINE LONGEVITY: :

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

ANALYTICAL DETAILS:

12.5 % Alc./Vol., total acidity 6.2 g/l, pH 3.2.

FIRST VINTAGE PRODUCED:

1971

🌡️ 4 - 6 °C 🗑️ 75 cl