

TERRITORY

PRODUCTION AREA

Central and western Sicily

GRAPE VARIETY

Sicilian varieties with a distinct primary aroma

SOIL

Mixed, with a certain percentage of limestone

ALTITUDE

From 100 to 250 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

CLIMATE

Insular, Mediterranean, tending to hot, dry



Sicilian varieties

TASTING NOTES

COLOUR

Bright ruby red with purplish hints

BOUQUET

Intense, pleasantly fruity of Morello cherries and rose

FLAVOUR

Balanced, lively, very fruity

GLICINE



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

From the 2nd week of September to the 1st week of October

VINIFICATION

A traditional fermentation with a balanced maceration on the skins is followed by careful malolactic fermentation

MATURATION

At a controlled temperature until January

AGEING

One month in bottle at controlled temperature

ALCOHOL CONTENT

11.5% - 12.0% vol.

SERVING TEMPERATURE

As aperitif at 10° C. Suited to all courses at 12° C.

FOOD PAIRINGS

Excellent with all dishes and perfect with tasty fishes, white and red meats and medium-aged cheeses. Excellent as aperitif, to enjoy with pizza and sushi

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

More than 3 years if kept in cellars with suitable conditions

FORMAT

37.5 cl; 75 cl

1ST YEAR OF PRODUCTION

2009 harvest



FLORIO

DUCA DI SALAPARUTA

