

#### TERRITORY

#### PRODUCTION AREA

Central and Western Sicily

#### GRAPE VARIETY

Grecanico and Chardonnay

#### SOIL

Mixed composition, traces of limestone

#### ALTITUDE

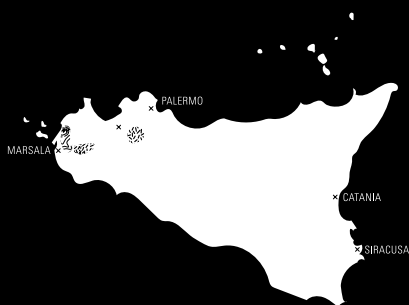
More than 550 metres above sea level

#### VINEYARD

Vertical shoot positioning trellised vines

#### CLIMATE

Mild winters with hot springs and summers with high differences in temperature



Grecanico



Chardonnay

#### TASTING NOTES

##### COLOUR

Straw yellow with clear greenish highlights

##### BOUQUET

Pleasant and complex, well-balanced fruity aromas with clear scents of bread crust

##### FLAVOUR

Fresh, lively, well-balanced, with a great character and pleasantness



*Duca di Salaparuta*  
**DUCA DI SALAPARUTA**

DAL 1824

**DUCA BRUT**



#### TYPE

Spumante Brut

#### CLASSIFICATION

Quality Spumante

#### HARVEST

By hand in the morning around the end of August, slightly early to preserve the acidity

#### VINIFICATION

Obtained from softly pressed whole grapes, using only the very first-pressing must, 55%, which is then fermented at low temperature. The wine is then further processed in pressure tanks with the "Charmat" bulk sparkling wine process

#### AGEING

After re-fermentation, it is left for at least 6 months in the pressure tanks on the yeasts. At least three months in bottle at controlled temperature

#### ALCOHOL CONTENT

12.0 % - 12.5 % vol.

#### SUGAR CONTENT

9 g/l

#### SERVING TEMPERATURE

6° - 8° C

#### FOOD PAIRINGS

Excellent aperitif, also enjoyable during meals

#### STORAGE METHOD

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

#### LIFE

A wine which should be enjoyed within two years

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

1971 harvest



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