

TERRITORY

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Chardonnay

SOIL

Mixed composition, mostly siliceous-clay

ALTITUDE

Around 200 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare

CLIMATE

Mild and wet winters with very dry and windy summers, with wide temperature variations



Chardonnay

TASTING NOTES

COLOUR

Straw yellow with greenish tints

BOUQUET

Intense and elegant with complex fruity notes

FLAVOUR

Undeniably fruity with a remarkable freshness

Calanica

CHARDONNAY



TYPE

White

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand at full ripeness in the second fortnight of August

VINIFICATION

Soft pressing of grapes. Slow fermentation of the floral must at 16° for more than 10 days

MATURATION

Occurs in stainless steel for more than two months with yeast contact

AGEING

After bottling, the wine spends a month in bottle in a temperature controlled environment to develop the aromas

ALCOHOL CONTENT

12.0 % - 12.5 % vol.

SERVING TEMPERATURE

8° - 10° C

FOOD PAIRINGS

Excellent aperitif, ideal with shellfish, seafood and fish dishes in general

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

2019 harvest



DUCA DI SALAPARUTA



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