

#### TERRITORY

#### PRODUCTION AREA

Central and Southern Sicily

#### GRAPE VARIETY

Frappato

#### SOIL

Mixed composition, generally calcareous

#### ALTITUDE

More than 200 metres above sea level

#### VINEYARD

Vertical shoot positioning trellised vines with 4,500 plants per hectare

#### CLIMATE

Mild winters with hot and dry springs and summers



Frappato

#### TASTING NOTES

##### COLOUR

Ruby red with purple tints

##### BOUQUET

An aromatic balance of rose and violets

##### FLAVOUR

Velvety with gentle tannins, great aromatic persistence

# Calanica

## FRAPPATO



#### TYPE

Red

#### CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

#### HARVEST

By hand from the second half of September

#### VINIFICATION

Cryomaceration is used to promote aromatic and colour extraction, followed by long fermentation at a controlled temperature

#### MATURATION

Occurs in stainless steel for more than two months

#### AGEING

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

#### ALCOHOL CONTENT

12.5% - 13.0% vol.

#### SERVING TEMPERATURE

16° - 18° C

#### FOOD PAIRINGS

Recommended with rich fish dishes, meat, and semi-mature cheeses

#### 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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