

#### TERRITORY

#### PRODUCTION AREA

Southwest and central Sicily

#### GRAPE VARIETY

Sicilian varieties heralded by rich aromatic fragrances

#### SOIL

Mixed composition, generally calcareous

#### ALTITUDE

Between 100 and 350 metres above sea level

#### VINEYARD

Vineyard with counter-espalier training and medium-high average plant density per hectare, over 4,000

#### CLIMATE

Insular Mediterranean, generally hot and dry



Sicilian varieties

#### TASTING NOTES

##### COLOUR

Intense and shiny ruby red, with subtle purplish tints

##### BOUQUET

Pleasurable red fruit notes, laced with floral and delicate citrus undertones

##### FLAVOUR

Full, balanced, intensely fruity and highly persistent



# ONIRIS

#### TYPE

Red

#### CLASSIFICATION

IGT Terre Siciliane (Typical Geographic Indication)

#### HARVEST

By hand, when fully ripe, in late September or early October, depending on the grape variety

#### VINIFICATION

Traditional fermentation, with 5 to 8 days of maceration on the skins, plus cold pre-maceration and assemblage of wines after malolactic fermentation

#### MATURATION

At controlled temperature until January

#### AGEING

After bottling, 2 months in cellar at controlled temperature, 15°-16° C

#### ALCOHOL CONTENT

11.5 % - 12.0 % vol.

#### SERVING TEMPERATURE

14° - 16° C

#### FOOD PAIRINGS

Irresistible as an aperitif, it works wonders with tasty fish and white meat. It further intensifies the taste moment of a bold bruschetta or a rich spaghetti dish. Excellent with pizza

#### STORAGE METHOD

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

#### LIFE

Over 3 years if kept in cellars with suitable conditions

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2017 harvest



FLORIO

DUCA DI SALAPARUTA



DUCA DI SALAPARUTA