

TERRITORY

PRODUCTION AREA

North-East Sicily, on the slopes of Mount Etna, to the right of the Alcantara Valley on the Vajasindi Estate

GRAPE VARIETY

Pinot Noir

SOIL

Volcanic

ALTITUDE

From 600 to 800 metres above sea level

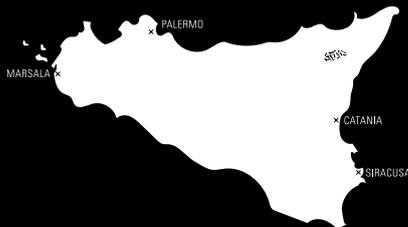
VINEYARD

Vertical shoot positioned trellised vines with a high plant density per hectare and low yield per plant

CLIMATE

Cold winters with snowfall, cool springs and dry summers

Vajasindi



Pinot Nero

TASTING NOTES

COLOUR

Ruby red with soft garnet hints

BOUQUET

Almost jammy notes of wild berries such as blackberries – also floral scents in harmony with pronounced spicy notes (including white pepper)

FLAVOUR

Rounded and smooth, with gentle tannins. Evident mineral notes. Elegantly velvety, it is a wine of great finesse. Good persistence

SCIARANERA



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full ripening (late September)

VINIFICATION

Traditional de-stemming and maceration for 6-8 days at 26° - 30° C

MATURATION

For about 6 months in quality French, fine-grained oak barriques

AGEING

After bottling, aged for at least 2 months at a controlled temperature in the cellar to develop the aromas

ALCOHOL CONTENT

12.5 % - 13.0 % vol.

SERVING TEMPERATURE

17° - 18° C

FOOD PAIRINGS

Recommended with red meat dishes and mature cheeses. Also good with hearty fish dishes, such as tuna or fish soup

STORAGE METHOD

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

LIFE

Over 5 years if kept in suitable cellar conditions

FORMAT

75cl

1ST YEAR OF PRODUCTION

2014 harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA



Vajasindi



MUNICIPALITY:

Hamlet of Passopisciaro, in the municipality of Castiglione di Sicilia.

HECTARES:

21

The 21 hectares of land that make up the estate are divided into three terraces, the first at about 700 metres above sea level and the second and third at 620 metres above sea level.

Vajasindi has terraced vineyards, dry stone walls and a wine cellar museum built in lava stone. In fact, this land is of volcanic origin: here, the soil is dark brown and is rendered soft and porous due to the presence of a large amount of small pumice stone fragments, providing a high draining capacity. The position of the estate, on the northern slopes of the Volcano, contributes to a unique microclimate and is therefore, by far, the most suitable area for the cultivation of red grape varieties.

CLIMATE

Cold and snowy winters, cool springs and dry summers. A well-ventilated area with the right degree of humidity

Winter average temperature 10 °c

Summer average temperature 21 °c

GEOLOGY

Soil of volcanic origin. Their formation can be traced back to the crumbling of one or more types of lava, of different ages, and from mixed eruptive materials such as volcanic stones, ashes and sands.

100% volcanic rock



DUCA DI SALAPARUTA