



DUCA DI SALAPARUTA
DAL 1824



I Vini di Tenuta
Tenuta Risignolo

Calatafimi,
Salemi,
Western Sicily.



Kados

GRILLO 2023

SICILIA Denominazione di Origine Controllata

SOIL:

12 hectares of vineyards. Altitude of 220-250 metres above sea level; hilly terrain; clayey soils with a subalkaline reaction and medium limestone content. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Planting density of 4,000 plants per hectare with yields of approx. 60-70 quintals per hectare. The vineyard is planted with the spurred cordon espalier training system with four spurs and two buds per spur. The rows are oriented 45° north-west with the vineyard facing north-west.

VINTAGE:

The autumn of 2022 was not very rainy in Sicily, with a cool spring and a heavy and continuous rainfall that lasted until June of 2023. Mild, spring-like temperatures from June to July 2023. In Sicily, summer actually began at the beginning of July, with temperatures rising steadily until the time of the harvest. The grapes were harvested at a later date to ensure excellent ripeness.

HARVEST:

The grapes were harvested from 30 August 2023 to 1 September 2023.

VINIFICATION AND AGEING:

The grapes are destemmed and gently pressed to obtain a free-run must which, after static settling, starts to ferment at a controlled temperature of 16-18 °C. Once the fermenting must has reached a few degrees of alcohol, around 3% vol, part of it – about 20% – is transferred to elegantly toasted, fine-grained oak barriques where fermentation is completed, while the remainder will complete its journey in steel tanks. Once the alcoholic fermentation process has been completed in steel tanks and oak barrels, the two portions of the wine continue to age, resting on their yeast lysate in the tanks and barriques for a few months to ensure that the wine is smooth and supple on the palate. Once the period of ageing on the fine lees is complete, the two wines are combined to make Kados. The wine ages in bottle for one month before being sold on the market.

TASTING NOTES:

👁️ Straw yellow colour with greenish tinges. 🌸 Floral aromas prevail on the nose, with an intense bouquet of tropical fruit and Sicilian citrus fruits, followed by light notes of vanilla. 🗨️ Rich, velvety, well-structured and pleasantly tangy on the palate.

PAIRINGS:

It goes well with fish starters and raw seafood, as well as vegetable-based main courses.

WINE LONGEVITY:

More than three years.

FIRST VINTAGE PRODUCED:

2001

ANALYTICAL DETAILS:

13% Alc./Vol., total acidity 5.7 g/l, pH 3.21

🌡️ 8 - 10 °C 🍷 75 cl e 150 cl