



DUCA DI SALAPARUTA
DAL 1824



Triskelè

NERO D'AVOLA 2021

SICILIA Denominazione di Origine Controllata

SOIL:

5.8 hectares of vineyards at an altitude of 340-350 metres above sea level; hilly terrain; mostly clayey soils with a subalkaline reaction, high active limestone content and a low concentration of organic matter. Mild winters; dry and windy summers with significant temperature fluctuations between day and night.

VINEYARD:

Year of planting 1997; average planting density 6,400 plants per hectare with yields of approx. 50-60 quintals per hectare. Espalier-trained vines with Guyot pruning, with an average of 12 buds per plant.

VINTAGE:

The year 2021 was marked by temperatures above seasonal average. Rainy winter; very dry spring and summer. Although the beginning of summer was scorching, the cooler weather from early August onwards had a positive effect on the vegetative cycle of the vines, resulting in excellent grape ripening.

HARVEST:

The grapes were hand-picked from 30 September to 2 October 2020 and transported to the winery in 3 kg crates by refrigerated lorry.

VINIFICATION AND AGEING:

After the crates have been unloaded, the grapes are sorted on a conveyor belt. After the grapes have been destemmed, they are taken to the fermentation vessel where alcoholic fermentation begins at a controlled temperature of 26-28 °C, while the pulp and skins undergo maceration. Fermentation continues with precise maceration and délestage. Once fermentation is complete, the wine remains in contact with the grape skins for a further week. After the first racking, malolactic fermentation takes place in concrete tanks, followed by 10-12 months of ageing in new or second-use, fine-grained and elegantly toasted oak barriques.

BOTTLE AGEING:

At least one year before being sold on the market.

TASTING NOTES:

👁️ Triskelè is deep red in colour with purple tinges and 👂 has an aroma of sour cherry, blackberry and spices due to its ageing in barriques. 🗨️ A transversal wine with smooth tannins and a long, pleasant finish.

PAIRINGS:

It is ideal with grilled and braised red meats and game. It is excellent with medium and mature cheeses.

WINE LONGEVITY:

More than 20 years.

FIRST VINTAGE PRODUCED:

1998

ANALYTICAL DETAILS:

14.5% Alc./Vol., total acidity 6.6 g/l, pH 3.37, net dry extract 38 g/l

🌡️ 14 -16 °C 🍷 75 cl

Painting: Emilio Murdolo | Villa Valguarnera | Oil on canvas | 1965