

BIANCA DI VALGUARNERA



DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA - Central and western Sicily, town of Salemi.

GRAPE VARIETY - Insolia.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Clayey-calcareous.

ALTITUDE - More than 300 meters above sea level

VINEYARD - Bush-trained vines, high density of plants per hectare (over 5,000), aged for more than 20 years and with a low yield per plant (max 1.2 Kg.).

CLIMATE - Mild winters with very dry springs and summers.

HARVEST - By hand, at full ripening (end of September).

VINIFICATION - Soft pressing with membrane presses, static decanting of the musts and slow fermentation in choice oak barriques.

AGEING - On the lees in barriques for at least eight months. After bottling, 12 months in controlled temperature cellar in reclined bottles to develop its bouquet.

TASTING NOTE

Colour - golden yellow with greenish highlights.

Bouquet - complex and intense, rich in sensations typical of ripe fruit enhanced by scents of vanilla and dry fruit thanks to the evolution in wood barriques.

Flavour - marked character, well-bodied, harmoniously elegant and particularly persistent.

ALCOHOL CONTENT - 13,5 % - 14,0 % vol.

SERVING TEMPERATURE - 14° C.

RECOMMENDED WITH - Excellent with smoked salmon, tuna and swordfish, mushrooms, fish and shellfish, medium-aged cheeses and tasty white meats.

1ST YEAR OF PRODUCTION - 1987 harvest.



■ Insolia

