

CALANICA FRAPPATO E SYRAH



DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA - South-eastern Sicily, in the province of Agrigento, on soils and in microclimates with a traditional vocation for quality red grapes.

GRAPE VARIETY - Frappato - Syrah.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed composition, generally calcareous.

ALTITUDE - Between 150 and 200 metres above sea level.

VINEYARD - Vertical shoot positioning trellised vines with 4,500 plants per hectare.

CLIMATE - Mild winters with hot and dry springs and summers.

HARVEST - By hand, at full ripeness (in September depending on the grape variety).

VINIFICATION - Traditional and separate de-stemming and maceration for 4 – 7 days at 24° - 27°C, and assemblage of wines at full malolactic fermentation.

AGEING - For 12 months in vitrified cement vats. After bottling 3 – 4 months in cellar at controlled temperature (15° - 16°C) to develop the bouquet.

TASTING NOTE

Color - ruby red with purple tints.

Bouquet - complex, intense and fruity, with notes of rose and violet.

Flavour - rich, full and velvety with soft tannins, and markedly persistent.

ALCOHOL CONTENT – 12,0 % - 12,5 % vol.

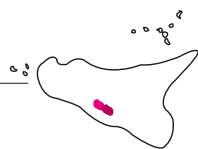
SERVING TEMPERATURE - 16° - 18° C.

RECOMMENDED WITH - Recommended with rich fish dishes, meat, and semi-mature cheeses.

STORAGE - bottle stored horizontally in a cool place (15°C) with low humidity.

LIFE - A wine which should be enjoyed within two years.

1ST YEAR OF PRODUCTION - 2008 harvest.



■ Frappato
■ Syrah