

ONIRIS Rosso



DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA - Southwest and central Sicily

GRAPE VARIETY - Sicilian varieties heralded by rich aromatic fragrances.

TYPE - Red.

CLASSIFICATION - IGT Terre Siciliane (Typical Geographic Indication).

SOIL - Mixed composition, generally calcareous.

ALTITUDE - Between 100 and 350 metres above sea level.

VINEYARD - Vineyard with counter-espalier training and medium-high average plant density per hectare (over 4.000).

CLIMATE - Insular Mediterranean, generally hot and dry.

HARVEST - By hand, when fully ripe (in late September or early October, depending on the grape variety).

VINIFICATION - Traditional fermentation, with 5 to 8 days of maceration on the skins, plus cold pre-maceration and assemblage of wines after malolactic fermentation.

AGEING - For at least 5 months in vitrified cement vats.

REFINEMENT - After bottling, 2 months in cellar at controlled temperature (15°-16° C).

TASTING NOTES

COLOUR - Intense and shiny ruby red, with subtle purplish tints.

BOUQUET - Pleasurable red fruit notes, laced with floral and delicate citrus undertones.

TASTE - Full, balanced, intensely fruity and highly persistent.

ALCOHOL - 11.50% - 12.50% vol.

SERVING TEMPERATURE - 14° - 16° C.

RECOMMENDED WITH - Irresistible as an aperitif, it works wonders with tasty fish and white meat. It further intensifies the taste moment of a bold bruschetta or a rich spaghetti dish. Excellent with pizza.

STORAGE - In a cool place (13-15° C) without excessive moisture.

LIFE - Over 3 years, if stored in suitable wine cellars.

BOTTLE FORMAT - 75 CL.

FIRST YEAR OF PRODUCTION - 2017 harvest.



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