

SCIARANÈRA

Tenuta di Vajasindi

DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA – North-East Sicily, on the slopes of Mount Etna, to the right of the Alcantara Valley on the Vajasindi Estate.

GRAPE VARIETY – Pinot Noir.

TYPE – Red.

CLASSIFICATION – Typical geographical indication (IGT Terre Siciliane).

SOIL – Volcanic.

ALTITUDE – from 600 to 800 meters above sea level.

VINEYARD – Vertical shoot positioned trellised vines with a high plant density per hectare and low yield per plant.

CLIMATE – Cold winters with snowfall, cool springs and dry summers.

HARVEST – By hand, at full ripening (late September).

VINIFICATION – Traditional de-stemming and maceration for 6-8 days at 26° - 30° C.

AGEING – For about 6 months in quality French, fine-grained oak barriques.

REFINEMENT – After bottling for at least six months in cellar at controlled temperature (15°-16° C.) to develop the bouquet.

TASTING NOTE

Colour – ruby red with soft garnet hints.

Bouquet – almost jammy notes of wild berries such as blackberries – also floral scents in harmony with pronounced spicy notes (including white pepper).

Flavor – rounded and smooth, with gentle tannins. Evident mineral notes. Elegantly velvety, it is a wine of great finesse. Good persistence.

ALCOHOL CONTENT – 13.0 % - 13.5 % vol.

SERVING TEMPERATURE – 17° - 18° C.

RECOMMENDED WITH – Recommended with red meat dishes and mature cheeses. Also good with hearty fish dishes (such as tuna or fish soup).

STORAGE – Bottle laid on its side in a cool (15°C) and not excessively humid environment.

LIFE – Over 5 years if kept in suitable cellar conditions.

FORMAT – 75cl bottle.

1ST YEAR OF PRODUCTION – 2014 harvest.



■ Pinot Nero

