

STAR GRILLO E MÜLLER THURGAU



DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA - Western Sicily – between the towns of Castellamare and Salemi –and the Palermo hinterland in central Sicily.

GRAPE VARIETY - Grillo – Müller Thurgau.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed limestone-siliceous composition.

ALTITUDE - Between 200 and 500 metres above sea level.

VINEYARDS - Vertical trellised vines with high plant density per hectare.

CLIMATE - Mild, rainy winters, very dry, windy springs and summers.

HARVEST - Manually harvested in the early morning when completely ripe, from early to mid-September.

VINIFICATION - Very soft pressing of the grapes after limited contact of must with the skins and use of free-run must only. Slow, low temperature fermentation (15° C).

AGEING - At controlled temperature until early spring.

REFINING - For at least one month in the bottle at controlled temperature.

TASTING NOTE

Colour - bright straw-yellow with greenish highlights.

Bouquet - intense, floral (jasmine) and rich with fruity notes.

Flavour - lively, delicately pétillant, very agreeable to drink. Marked floral (chamomile flowers) and citrus notes.

Alcohol content - 12.5% by vol.

SERVING TEMPERATURE - 0° - 12° C.

RECOMMENDED WITH - An ideal aperitif, and excellent with shellfish, seafood and fish dishes in general.

STORAGE - In a very cool place, away from the light.

LIFE - A wine to be enjoyed preferably within two years.

FORMAT - 75 cl bottle.

1ST YEAR OF PRODUCTION - 2016 harvest.



■ Müller Thurgau
■ Grillo