

# TRISKELE

  
*Tenuta di SuorMarchesa*

  
DUCA DI SALAPARUTA  
DAL 1824

PRODUCTION AREA - Central and southern Sicily, town of Butera in the area of Riesi. "SuorMarchesa" Estate.

GRAPE VARIETY - Nero d'Avola - Merlot.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed calcareous-siliceous composition.

ALTITUDE - From 290 to 340 meters above sea level

VINEYARD - Vertical shoot positioning trellised and bush-trained vines, high density of plants with low yield per hectare.

CLIMATE - Mild winters with cool springs, hot and very dry summers and autumns.

HARVEST - By hand, at full ripening (from mid-September to mid-October, depending on the variety).

VINIFICATION - De-stemming of the grapes and traditional, separate macerations, from 8 to 12 days (28° - 30° C.). The wines are blended after that the malolactic fermentation is completed.

AGEING - At least 10 - 12 months in fine-grained oak barriques. After bottling, 10 - 12 months in cellar at controlled temperature (15° - 16° C.) to develop its bouquet.

## TASTING NOTE

Colour - deep, ruby red with garnet red highlights.

Bouquet - complex, intense, spicy, with marked notes of morello cherry and vanilla.

Flavour - warm, velvety well-bodied and aromatically persistent.

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

SERVING TEMPERATURE - 16° - 18° C.

RECOMMENDED WITH – Especially recommended with dishes of red meat and aged cheeses.

1<sup>ST</sup> YEAR OF PRODUCTION – 1998 harvest.



■ Nero d'Avola

■ Merlot

