

TERRITORY

PRODUCTION AREA

Sicily, in soils and microclimates traditionally suited for quality grapes

GRAPE VARIETY

Sicilian red grapes

SOIL

Mixed composition

ALTITUDE

More than 50 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare

CLIMATE

Mediterranean, tending to hot-dry



Sicilian red grapes

TASTING NOTES

COLOUR

Bright ruby red

BOUQUET

Intense, complex, notes of cherry and spice

FLAVOUR

Balanced, persistent with a pleasant softness

CORVO



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

At full maturation from the 2nd week of September

VINIFICATION

A traditional fermentation process with balanced maceration on the skins, followed by careful malolactic fermentation

MATURATION

Corvo was born from the marriage of wines that spend at least 10 months in oak

AGEING

After bottling, the wine spends a month in the bottle in a temperature controlled cellar for the development of aromas

ALCOHOL CONTENT

12.5 % - 13.0 % vol.

SERVING TEMPERATURE

16°-18° C

FOOD PAIRINGS

Excellent with grilled meat, roast meats and medium-aged cheeses

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

More than 4 years if kept in cellars with suitable conditions

FORMAT

37.5 cl; 75 cl; 1.5 L; 3 L; 5 L

1ST YEAR OF PRODUCTION

1824 harvest



DUCA DI SALAPARUTA

