

TERRITORY

PRODUCTION AREA

Central and western Sicily, town of Salemi, in soils and microclimates traditionally suited for quality white Sicilian grapes

GRAPE VARIETY

Insolia

SOIL

Clayey-calcareous

ALTITUDE

More than 300 metres above sea level

VINEYARD

Bush-trained vines, high density of plants per hectare, over 5,000, aged for more than 20 years and with a low yield per plant max 1.2 Kg.

CLIMATE

Mild winters with very dry springs and summers



TASTING NOTES

COLOUR

Golden yellow with greenish highlights

BOUQUET

Complex and intense, rich in sensations typical of ripe fruit enhanced by scents of vanilla and dry fruit thanks to the evolution in wood barriques

FLAVOUR

Marked character, well-bodied, harmoniously elegant and particularly persistent

BIANCA DI VALGUARNERA



TYPE

White

CLASSIFICATION

Protected geographical indication (IGP Terre Siciliane)

HARVEST

By hand, at full ripening at the end of September

VINIFICATION

Soft pressing with membrane presses, static decanting of the musts and slow fermentation in choice oak barriques

MATURATION

After bottling, 12 months in controlled temperature cellar in reclined bottles to develop its bouquet

AGEING

On the lees in barriques for at least eight months

ALCOHOL CONTENT

13.5 % - 14.0 % vol.

SERVING TEMPERATURE

14° C

FOOD PAIRINGS

Excellent with smoked salmon, tuna and swordfish, mushrooms, fish and shellfish, medium-aged cheeses and tasty white meats

STORAGE METHOD

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

LIFE

More than 5 years if kept in cellars with suitable conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

1987 harvest



DUCA DI SALAPARUTA



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