

TERRITORY

PRODUCTION AREA

North-east Sicily, on the slopes of Etna, in the valley of the river Alcantara on the Vajasindi estate

GRAPE VARIETY

Pinot Nero

SOIL

Volcanic

ALTITUDE

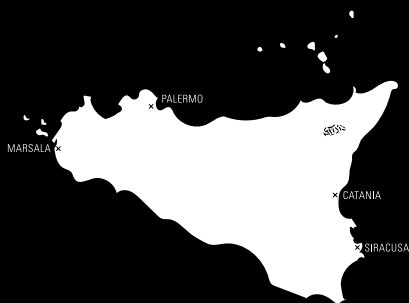
From 600 to 800 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with a high plant density per hectare and low yield per plant

CLIMATE

Cold winters with snowfall, cool springs and dry summers



Pinot Nero (tenuta Vajasindi)

TASTING NOTES

COLOUR

Ruby red with soft violet hints

BOUQUET

Complex, intense, with touches of small red fruit and elegant notes of spices and vanilla

FLAVOUR

Warm, velvety, with good acidity and structure and evident but balanced tannin

NAWÀRI



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full ripening, late September

VINIFICATION

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

MATURATION

For about 15 months in quality French, fine-grained oak barriques

AGEING

After bottling for at least two months in cellar at controlled temperature to develop the bouquet

ALCOHOL CONTENT

13.0 % - 13.5 % vol.

SERVING TEMPERATURE

17° - 18° C

FOOD PAIRINGS

Recommended with red meat dishes and mature cheeses

STORAGE METHOD

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

LIFE

Over 5 years if kept in cellars with suitable conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2007 harvest



DUCA DI SALAPARUTA



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