

#### TERRITORY

#### PRODUCTION AREA

Vajasindi Estate, in north-eastern Sicily, on the slopes of Mount Etna in the Alcantara valley (Castiglione di Sicilia area)

#### GRAPE VARIETY

Pinot Nero

#### SOIL

Volcanic

#### ALTITUDE

From 600 to 800 metres above sea level

#### TRAINING SYSTEM

Spurred cordon

#### PLANTATION DENSITY

5,100 plants / hectare

#### CLIMATE

Cold and snowy winters, with cool springs and dry summers



Pinot Nero (tenuta Vajasindi)

#### TASTING NOTES AFTER 4 YEARS

##### COLOUR

Ruby red with slight garnet reflections

##### BOUQUET

Notes of small ripe red fruits with vanilla notes

##### FLAVOUR

Good structure and great elegance, the tannins are soft and velvety. The persistence is excellent

# NAWÀRI

2019 HARVEST



#### TYPE

Red

#### CLASSIFICATION

IGT Terre Siciliane

#### HARVEST

Manual harvesting of the grapes in small boxes when they reach perfect ripeness

#### VINIFICATION

Destemming of the grapes followed by a soft pressing of the same. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (26°). After racking, the wine obtained undergoes malolactic fermentation in the same tanks.

#### AGEING IN WOOD

For about 12 - 15 months in fine-grained French oak barriques

#### AGEING IN BOTTLE

Minimum one year before being released on the market

#### ALCOHOL CONTENT

13.5% by vol

#### SERVING TEMPERATURE

17° - 18°C

#### FOOD PAIRINGS

Red meat dishes and aged cheeses

#### STORAGE METHOD

In a cool place (13° - 15°C) without excessive moisture

#### LIFE

More than 5 years, if stored in suitable wine cellars

#### FORMAT

75 cl bottle

#### 1ST YEAR OF PRODUCTION

2007 harvest



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