



REVOLUTION SINCE 1984





## revolution since 1984

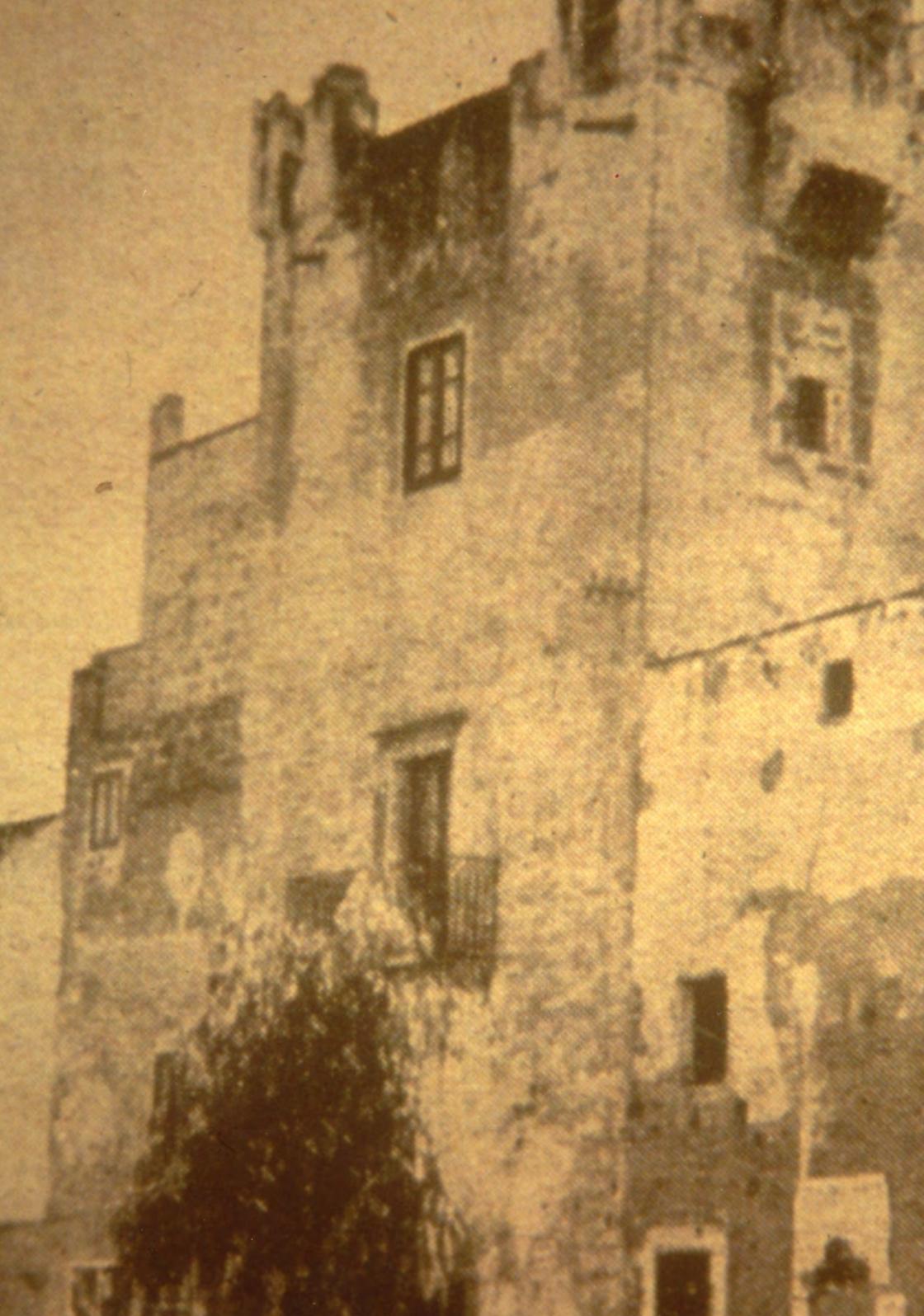
All revolutions open the road for new ideas and uproot old convictions. Duca Enrico is the offspring of one of these revolutions. Produced for the first time in 1984, it is the first single varietal wine made from Nero d'Avola grapes in the history of Sicilian wines and one of the international icons of Made in Italy oenology. Duca Enrico has contributed to the fame of Sicily's most widespread black grape, whose real potential was still not fully recognized in the 'Eighties. It took a Piedmont man, Franco Giacosa, who arrived in Sicily by chance in the 'Sixties and was destined to become one of Italy's greatest winemakers, to make Nero d'Avola take the place it deserved. Enamoured of this variety, he stayed on the island and completed his university studies there, presenting a somewhat bizarre thesis: "The economic potential of Nero d'Avola". Franco Giacosa immediately realized that using Nero d'Avola as a mere blending wine was a mistake, and involved another master of Italian oenology, Giacomo Tachis, in a plan to open new doors for this unique and extraordinarily fascinating variety. By creating Duca Enrico, Giacosa and Duca di Salaparuta inaugurated a new era for Sicilian wine making, since as well as being a great wine and embodying the elegance and personality that the Alliata family had always pursued, Duca Enrico led to appreciation not only of the indigenous grape variety as such, but also the ability of the grape to so thoroughly express its territory of origin. A modern, enlightened concept that was praised both in Italy and abroad. During a blind tasting in New York, the famous critic and wine writer, Sheldon Wasserman, was unable to distinguish Duca Enrico from the legendary Bordeaux premier cru Château-Mouton Rothschild. A great satisfaction for a grape variety considered for decades as suitable only to give character to the noble wines of the North, and a great satisfaction for Duca Enrico, which from then on took its place alongside the great wines of the world.



DUCA DI SALAPARUTA  
dal 1824

DUCA ENRICO

GLIATO DA



## duca di salaparuta: the story

That of Duca di Salaparuta is a story almost two centuries long. A journey begun in 1824 when the Dukes of Salaparuta, always curious, innovative spirits, first began to bottle their wine using wine making techniques learned in France and based on criteria such as elegance and refinement. With these new wine making techniques, unknown until then in Sicily, and an excellent taste in wine, the Alliata family laid the basis for a profound change in the island's oenology, a veritable revolution which would lead to the birth of modern Sicilian wines. Giuseppe Alliata di Villafranca, Prince of the Holy Roman Empire, Duke of Salaparuta and Grandee of Spain, was the first devote himself to the grapes from his Casteldaccia lands. His passion, however, did not go to waste, and his work was carried on with an entrepreneurial spirit by his son Edoardo Alliata Valguarnera, who transformed an idea into a company producing 100 thousand bottles not only for the Italian market, but also for export abroad. A love for wine, intuition and revolutionary spirit which were passed down through the following generations to Enrico Alliata, eleventh Duke of Salaparuta, whose oenological sensitivity and intelligence made him a veritable master of Sicilian winemaking. In 1984, twenty years after the Alliata family had ceded Duca di Salaparuta to the Sicily Region, Duca Enrico was dedicated to him. A noble wine that comes from this corner of the Mediterranean's most princely grape, a revolutionary product that only the extensive know how and lengthy tradition combined with a drive to innovate that has always characterized Duca di Salaparuta could produce. A wine which perfectly represents Enrico Alliata's eclectic, avant-garde spirit. Philosopher, theosopher, art lover, vegetarian and supporter of a healthy way of life, Duke Enrico embodied the somewhat careless elegance of the great noble families, combined with a pragmatic curiosity that led him to talk with as much authority about theosophy as wine making and agriculture. A character whose sharp intelligence and creativity enabled him to



look at life from an original, personal point of view, and who led Duca di Salaparuta into the twentieth century. A twentieth century that saw the Company pass to the Sicily Region and subsequently to Illva Saronno Holding S.p.A., which acquired the Casteldaccia company in 2001. Today's Duca Di Salaparuta S.p.A. is the result of a merger with Florio, another historic Sicilian winery owned by Illva. Also with the new organization, the spirit of Duca di Salaparuta remains unaltered. The desire to think outside the box and to progress is reflected in the large investments made in the Winery and in the purchase of three Estates across Sicily, from the fertile, light-filled west to the austere and difficult east, by way of the heart of an unusual, green countryside.





## the 'eighties - the first vineyard

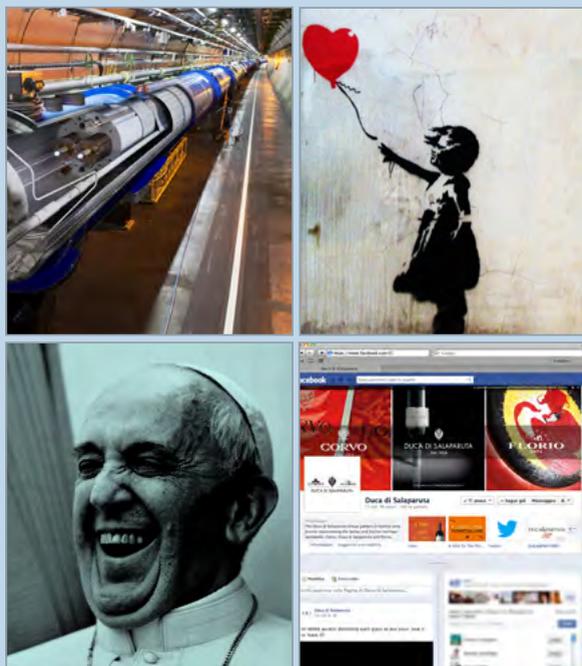
Over two hundred years' experience in working with indigenous cultivars and a pioneering spirit have allowed Duca di Salaparuta to become one of the most important reference points in Italian wine production. But that is not all... thanks to its profound knowledge of the area and ever-more advanced vinification and ageing techniques, Duca di Salaparuta has contributed to making Nero d'Avola, the region's most widespread black grape, famous worldwide. The innovative, independent spirit that has characterized the story of Duca di Salaparuta since its foundation, has distanced the Company from what was the common perception of Sicilian red wines as blending wines for the more noble products of Northern Italy. A revolutionary idea which in the 'eighties led to investments to improve the cultivation of some selections already present in the hinterland of the Gulf of Gela on the western side of the island. Here, at a medium-low altitude, a clay and limestone soil and dry climate suited the growth of what would shortly become the first vineyard for the production of Duca Enrico. With the development of maceration and fermentation techniques in the Winery and lengthy ageing in wood, the already powerful, rich Nero d'Avola became also a harmonious, elegant wine. These characteristics became the essence of Duca Enrico's refinement, the first single varietal wine from Nero d'Avola grapes which finally fully expressed the special qualities of this ancient indigenous Sicilian variety. The vintage of this first decade which without a doubt arouses the most excitement is the 1987, which preserves an amazing complexity, acidity and freshness for a wine no less than 27 years old. Its scent is rich and complex, with the fruity aroma of a wine not yet at its peak and enriched by strong, tertiary aromas. On the palate it is succulent and silky with great tannic sweetness and light notes of dried fruit that enrich the harmony of flavours backed by a still strong acid vein. A decade, that of the eighties, characterized by great creativity and thrust towards the modernity and elegance of which Duca Enrico is the perfect expression.



## the 'nineties - perfecting

The following decade would serve Duca di Salaparuta for the further perfection of its cultivation, wine processing and ageing techniques. The development of bush training, a system already traditionally used in the Gela area for its ability to adapt the vines to very difficult environmental conditions caused also by the lack of water, pruning techniques to improve the quality of the crop, the management of longer or shorter maceration depending on the harvest and ageing in selected barriques in the Casteldaccia cellars. The skilful management of the various stages of the process, always with respect for the wine's authenticity, and the decision to make Duca Enrico only in the best years, enhanced the value of this wine which in the meantime had become a true icon of Italian and international oenology. Great vintages were vinified in this decade, one perhaps destined to remain in the years to come ... the 1997. Tasting this Duca Enrico vintage, one clearly perceives ripe red fruits, with a predominant note of black cherry jam and cherries in alcohol. The wine is intensely spicy with a predominance of incense and a tobacco finish. The olfactory complexity is enriched by floral notes of dried rose and violet, with a rich flavour backed by a very elegant tannin and a good acid vein. Undoubtedly a wine with a strong personality, refinement and length.





## the year two thousand the suormarchesa estate

After the perfecting work that characterized the 'nineties, in the first years of 2000, Duca Di Salaparuta committed itself to further improving this wine, which in the meantime had taken its place beside the world's best, and seemed already perfect for amenity and complexity. The decision was to invest in growing Nero d'Avola on the Suor Marchesa Estate in the Butera municipality. The desire to enrich the olfactory profile and increase the longevity of the most noble Sicilian indigenous variety made it necessary for Duca di Salaparuta to move the Nero d'Avola vines to mid-hill. The correct altitude of the Suor Marchesa Estate guarantees an optimal balance between good exposure to sun and temperature range, which allows the qualities of the grape to be expressed to the best and also enhances the olfactory complexity. In this area the vineyards benefit from both a southern exposure and high temperatures in addition to excellent ventilation. The soil is prevalently siliceous-calcareous with good reserves of assimilable potassium and other micro-elements. The draining nature of the ground allows the roots to burrow deep down to find precious, rare water in the summer months. Care in choosing the most suitable area, respect for and correct management of the vineyard combined with attentive work in the modern Aspra winery and Casteldaccia ageing cellar, have allowed Duca Enrico, 30 years from its creation, to attain success while still preserving the authenticity of the nature of its varietal of provenance and to amplify its characteristics – sensory aspect, extract, elegance and great longevity. Among the vintages of this decade, the 2008, the result of a favourable weather trend, with abundant winter rains, a mild spring and high temperatures at harvest time, gives us a deep, dark ruby red wine with soft violet highlights. Tasting this vintage, the complex scent of small ripe red fruits and marasca cherries, with vanilla notes and balsamic hints, envelops us and we are surprised by the great structure and personality of this rich and potentially very long-lived Duca Enrico which ferries us into the next decade.





At the beginning of 2014, our technical Team tasted the 25 Duca Enrico vintages and assigned "stars" to each one to share a qualitative evaluation.



Vendemmia 1984	★★★★	Vendemmia 2001	★★★★
Vendemmia 1985	★★★★★	Vendemmia 2002	★★★★
Vendemmia 1986	★★★	Vendemmia 2003	★★★★
Vendemmia 1987	★★★★★	Vendemmia 2004	★★★★
Vendemmia 1988	★★★	Vendemmia 2005	★★★★
Vendemmia 1990	★★★	Vendemmia 2006	★★★★
Vendemmia 1992	★★★★	Vendemmia 2007	★★★★
Vendemmia 1993	★★★★	Vendemmia 2008	★★★★★
Vendemmia 1995	★★★	Vendemmia 2009	★★★★★
Vendemmia 1996	★★★	Vendemmia 2010	★★★★
Vendemmia 1997	★★★★★	Vendemmia 2011	★★★★★
Vendemmia 1999	★★★	Vendemmia 2012	★★★★★
Vendemmia 2000	★★★★	Vendemmia 2013	...





## 2014

In 2014 Duca Enrico celebrates its first thirty years and keeps its revolutionary matrix intact. This wine, with its both ancient and modern spirit, fruit of a long winemaking tradition and the desire to create a product of exceptional quality, has become one of the best-loved Sicilian wines, but this does not mean that Duca di Salaparuta's work is finished. The passion for this extraordinary grape variety and the determination to invest in research and experimentation, identify perfect cultivation areas, vine cultivation systems and vinification and ageing techniques remain unaltered. Since 2007 Duca Enrico has been produced with grapes from the Suor Marchesa Estate, which is located in one of the areas optimally suited to the cultivation of black grape vines. The choice of specific areas for the cultivation of this grape variety makes for oenological results that are distinctive of the production zone and so guarantee a wine with an absolutely unique personality. A good wine originates first of all in the vineyard, but a great wine is the fruit of a delicate balance of different elements: area, vineyard and winery, but also intelligence, care and passion. Duca Enrico is all this and much more; revolution is in its DNA! This is why, to celebrate this important birthday, Duca di Salaparuta, in partnership with the students of the Turin Polytechnic's Design degree course, has created an exclusive Limited Edition that embodies the restless, original spirit of this wine. A light structure made of transparent polycarbonate and supported by four burnished silver bars, in which the bottles appear almost "suspended", contains three Duca Enrico vintages, each the symbol of a decade. The 1987, which amazes for its still intact freshness and complexity, the 1997, which fascinates with its elegance, its intense scents and its length, and finally the 2008, which encompasses the qualities that predict a wine destined for longevity. Three wines, the offspring of a long story and a great tradition, that look to the future and do so from an absolutely personal perspective – which is why the three bottles set in this elegant and decidedly innovative packaging are upside-down. Looking at things from another perspective and gazing through the transparency of the polycarbonate allows one to exercise one's creativity and look at what is before one with the certainty given by a story of passion and the pursuit of quality. Embellishing the essential nature and modernity of the packaging is the logo created for Duca Enrico's thirtieth anniversary engraved with laser.



PRODUCTION MATERIALS:

Single block of Polycarbonate  
Burnished silver bars  
Laser engraved logo

# DUCA ENRICO



PRODUCTION AREA - Central-South Sicily, birthplace of Nero d'Avola. Area of Butera and Riesi, the most suitable for the prince of the sicilian varieties.

GRAPE VARIETY - Nero d'Avola.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Sicilia)

SOIL - Mixed calcareous-siliceous composition.

ALTITUDE - From 200 to 300 meters meters above sea level

VINEYARD - Bush-trained vines, density of at least 5,000 plants per hectare with low yield per plant (max. 1.2 Kg).

CLIMATE - Mild winters with very dry springs and summers.

HARVEST - By hand, at full ripening.

VINIFICATION - De-stemming of the grapes, maceration at 28° - 30° C. for 8 - 10 days followed by the malolactic fermentation.

AGEING - At least 18 months in fine oak casks in which they develop their complexity, style and ageability. 18 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet.

TASTING NOTE

Colour - ruby red with garnet red highlights.

Bouquet - blend of ripe fruit, irises and spices.

Flavour - strong, round, well-balanced, with character, with scents of wood blended perfectly. Great persistence.

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

SERVING TEMPERATURE - 16° - 18° C.

RECOMMENDED WITH - Excellent with red meat, medium-aged cheeses and tasty dishes. Perfect as meditation wine.

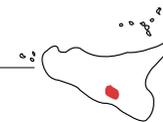
STORAGE- Reclined bottle in cool (13° - 15° C.) place, not too moist.

LIFE - More than 10 years if kept in cellars with suitable conditions.

1<sup>ST</sup> YEAR OF PRODUCTION - 1984 harvest.



■ Nero d'Avola



The "Duca Enrico 2014" project was realized in collaboration  
with the students of the Design Degree Course of Turin Polytechnic,  
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