

TERRITORY

PRODUCTION AREA

Central and Western Sicily

GRAPE VARIETY

Sicilian varieties

SOIL

Mixed composition, mainly calcareous

ALTITUDE

More than 100 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 varieties

TASTING NOTES

COLOUR

Blush pink

BOUQUET

Citrus sensations with hints of white peach

FLAVOUR

Lively and aromatic

Calanica

ROSÈ



TYPE

Rosè

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

From the second half of September

VINIFICAZIONE

Cryomaceration followed by a soft pressing of grapes. Fermentation at a controlled temperature

MATURATION

Occurs in stainless steel for more than one month

AGEING

After bottling, the wine spends a month in the bottle in a temperature controlled cellar to develop aromas

ALCOHOL CONTENT

11.5 % - 12.0 % vol.

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Ideal as an aperitif, excels with fish especially when raw

STORAGE METHOD

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

LIFE

To be enjoyed very young

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2019 harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA