

#### TERRITORY

#### PRODUCTION AREA

Tenuta Vajasindi on the slopes of Mount Etna, town of Castiglione di Sicilia

#### GRAPE VARIETY

Pinot Nero

#### SOIL

Volcanic

#### ALTITUDE

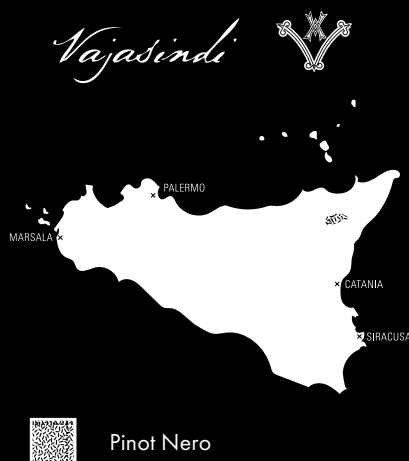
More than 300 metres above sea level

#### VINEYARDS

Vertical shoot positioning trellised vines with a density of more than 4,500 plants per hectare

#### CLIMATE

Cold winters with cool springs and dry summers



#### TASTING NOTES

##### COLOUR

Straw yellow with well defined greenish reflections

##### BOUQUET

Depicts mineral notes with great elegance, accompanied by a light bread crust

##### FLAVOUR

Full of excellent freshness and minerals

# DUCA NERO



#### TYPE

Extra-Brut Spumante

#### CLASSIFICATION

Quality Spumante

#### HARVEST

Manual at the end of August. The grapes are harvested at an "early" maturation with high acidity and sugar content

#### VINIFICATION

The wine, a result of a white processing of Pinot Nero at low temperatures, is made fizzy in autoclaves using a Charmat method

#### MATURATION

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

#### AGEING

From the second fermentation it is lured for more than six months in autoclaves in its own yeasts

#### ALCOHOL CONTENT

12.0 % - 12.5 % vol.

#### SUGAR CONTENT

Extra Brut

#### SERVING TEMPERATURE

6° - 8° C

#### FOOD PAIRINGS

Exceptional as an aperitif, splendid throughout a meal

#### STORAGE METHOD

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

#### LIFE

Up to 5 years if kept in cellars with suitable conditions

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2019 harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA



# Vajasindi



## **MUNICIPALITY:**

Hamlet of Passopisciaro, in the municipality of Castiglione di Sicilia.

## **HECTARES:**

21

The 21 hectares of land that make up the estate are divided into three terraces, the first at about 700 metres above sea level and the second and third at 620 metres above sea level.

Vajasindi has terraced vineyards, dry stone walls and a wine cellar museum built in lava stone. In fact, this land is of volcanic origin: here, the soil is dark brown and is rendered soft and porous due to the presence of a large amount of small pumice stone fragments, providing a high draining capacity. The position of the estate, on the northern slopes of the Volcano, contributes to a unique microclimate and is therefore, by far, the most suitable area for the cultivation of red grape varieties.

## **CLIMATE**

Cold and snowy winters, cool springs and dry summers. A well-ventilated area with the right degree of humidity

Winter average temperature 10 °c

Summer average temperature 21 °c

## **GEOLOGY**

Soil of volcanic origin. Their formation can be traced back to the crumbling of one or more types of lava, of different ages, and from mixed eruptive materials such as volcanic stones, ashes and sands.

100% volcanic rock



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