

#### TERRITORY

#### PRODUCTION AREA

Suor Marchesa estate, town of Butera

#### GRAPE VARIETY

Vermentino

#### SOIL

Mixed calcareous-siliceous composition

#### ALTITUDE

More than 300 metres msl

#### VINEYARD

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

#### CLIMATE

Cold winters with very dry springs and windy-hot summers



#### TASTING NOTES

##### COLOUR

Vibrant straw yellow with greenish reflections

##### BOUQUET

Depicts hints of fruit and Mediterranean stains

##### FLAVOUR

Ample and velvety with a pleasantly fresh and mineral

# SENTIERO DEL VENTO



#### TYPE

White

#### CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

#### HARVEST

By hand at full maturity in the 2nd half of September

#### VINIFICATION

Soft pressing of grapes. Slow fermentation of the floral must at 16° for more than 10 days

#### MATURATION

Occurs in stainless steel for more than two months with yeast contact

#### AGEING

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

#### ALCOHOL CONTENT

13.0 % - 13.5 % vol.

#### SERVING TEMPERATURE

8° - 10° C

#### FOOD PAIRINGS

Excellent with fish dishes and white meat

#### 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



# Suor Marchesa



## MUNICIPALITY:

Riesi

## HECTARES:

127

The estate is in Riesi, in the centre of Sicily just a few kilometres from the sea, on a gentle hill well exposed to the winds, where the summers are very hot and the winters mild and short.

In this part of the Island, Nero d'Avola, the prince of Sicilian grape varieties, has been cultivated for centuries, and thanks to the special soil and climatic conditions here, it has found an ideal habitat in the Riesi area.

Today, the vineyards cover about 127 hectares and prosper on siliceous-calcareous soils, which allows the roots to penetrate deep into the soil and find water which, in summer, is scarce and precious in this part of Sicily.

This is where some of the great Duca di Salaparuta wines are produced, each with a different personality, since the grapes they are made from are harvested from different parts of the estate. In fact, the vines have good exposure to the sun and wind which, combined with the specific characteristics of the soil in each area, make it possible to grow different fruits just a few metres apart.

## CLIMATE

Mild and short winters, hot and very dry summers

Winter average temperature 14 °c

Summer average temperature 22 °c

## GEOLOGY

Calcareous-siliceous soil

100% calcareous-siliceous



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