

TERRITORY

PRODUCTION AREA

Central and southern Sicily

GRAPE VARIETY

Frappato

SOIL

Mixed type, tending to calcareous

ALTITUDE

More than 200 metres above sea level

VINEYARD

Espalier Guyot trained, with medium-high plant density per hectare (about 4,500 plants)

CLIMATE

Mild winters and hot, dry summers – very windy summer season



Frappato

TASTING NOTES

COLOUR

Powder pink

BOUQUET

Fine and elegant with pleasant notes of crusty bread and light notes of fruits

FLAVOUR

Tangy, fresh and persistent



Duca di Salaparuta
DUCA DI SALAPARUTA

DAL 1824

DUCA ROSÉ

TYPE

Sparkling rosé wine

CLASSIFICATION

High-quality Sparkling Wine

HARVEST

Mid-September

VINIFICATION

The grapes briefly macerate cold on the skins and are then gently pressed, the musts are statically decanted cold and are then left to ferment into alcohol at a controlled temperature to obtain a fresh and agreeable wine. The wine obtained is processed in an autoclave using the long "Charmat" sparkling wine production method

AGEING

After the "prise de mousse" (second fermentation), the wine remains in the autoclave on its lees for 6 months

REFINEMENT

Two months in the bottle at a controlled temperature

ALCOHOL CONTENT

12.0% - 12.5% by vol

SERVING TEMPERATURE

8°C

FOOD PAIRINGS

A pleasant aperitif wine; excellent paired with shellfish and oysters as well as with fish dishes

STORAGE METHOD

in a very cool place, away from the light

1ST YEAR OF PRODUCTION

2020 Harvest



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