

TERRITORY

PRODUCTION AREA

Central and Western Sicily

GRAPE VARIETY

Grecanico and Chardonnay

SOIL

Mixed composition, traces of limestone

ALTITUDE

More than 550 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines

CLIMATE

Mild winters with hot springs and summers with high differences in temperature



Grecanico



Chardonnay

TASTING NOTES

COLOUR

Straw yellow with clear greenish highlights

BOUQUET

Pleasant and complex, well-balanced fruity aromas with clear scents of bread crust

FLAVOUR

Fresh, lively, well-balanced, with a great character and pleasantness



Duca di Salaparuta
DUCA DI SALAPARUTA

DAL 1824

DUCA BRUT



TYPE

Spumante Brut

CLASSIFICATION

Quality Spumante

HARVEST

By hand in the morning around the end of August, slightly early to preserve the acidity

VINIFICATION

Obtained from softly pressed whole grapes, using only the very first-pressing must, 55%, which is then fermented at low temperature. The wine is then further processed in pressure tanks with the "Charmat" bulk sparkling wine process

AGEING

After re-fermentation, it is left for at least 6 months in the pressure tanks on the yeasts. At least three months in bottle at controlled temperature

ALCOHOL CONTENT

12.0% - 12.5% by vol

SERVING TEMPERATURE

6° - 8°C

FOOD PAIRINGS

Excellent aperitif, also enjoyable during meals

STORAGE METHOD

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

LIFE

A wine which should be enjoyed within two years

FORMAT

75 cl

1ST YEAR OF PRODUCTION

1971 harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA

DAL 1824