

**TERRITORY**

**TERRITORY OF ORIGIN**

Central and western Sicily

**GRAPE VARIETY**

Nero d'Avola 100%

**SOIL**

Mixed composition, limestone-siliceous

**ALTITUDE**

Over 200 metres above sea level

**VINEYARDS**

Espalier trained, with medium-high density of vines per hectare

**CLIMATE**

Insular-Mediterranean tending to hot-arid



Nero d'Avola

**TASTING NOTES**

**COLOUR**

Intense ruby red with violet reflections

**BOUQUET**

Intense, fruity aroma of marasca cherry and raspberry, complex

**FLAVOUR**

Broad and velvety, good structure and aromatic persistence

# *Calanica*

## NERO D'AVOLA



**TYPE**

Red

**CLASSIFICATION**

Sicily Controlled Designation of Origin

**HARVEST**

Grapes harvested by hand in the second half of September

**VINIFICATION**

Traditional fermentation, with balanced maceration on the skins, followed by careful malolactic fermentation

**MATURATION**

At a controlled temperature until January

**AGEING**

One month in bottle at controlled temperature

**ALCOHOL CONTENT**

12.5 - 13.0% by vol

**SERVING TEMPERATURE**

16° - 18°C

**GASTRONOMIC COMBINATIONS**

Ideal with tasty fish dishes, meat and medium-aged cheeses

**STORAGE**

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

**DURATION**

Over 2 years if stored in suitable wine cellars

**FORMATS**

75 cl bottle

**FIRST YEAR OF PRODUCTION**

2020 harvest



DUCA DI SALAPARUTA



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DAL 1824