

TERRITORY

PRODUCTION AREA

Suor Marchesa Estate in Riesi (province of Caltanissetta) in central-eastern Sicily

GRAPE VARIETY

Cabernet Franc

SOIL

Calcareous - clayey

ALTITUDE

300-350 metres above sea level

VINE TRAINING SYSTEM

Spurred cordon

PLANT DENSITY

5,500 vine plants per hectare

CLIMATE

Average general weather conditions. A mild winter with scarce rainfall; a cool, windy and therefore dry spring, which positively influenced the vine's vegetative cycle. A hot summer with occasional rainfall, which favoured the growth and ripening of the grape bunches until harvest time



Cabernet Franc

TASTING NOTES

COLOUR

deep ruby red with purple tinges

BOUQUET

fruity notes of blackberry, blueberry and raspberry jam, which blend with notes of liquorice, sandalwood, vanilla and noble spices

FLAVOUR

well structured and balanced. Excellent freshness. The tannins are ripe, smooth and velvety. Lingering aftertaste



SUÒLO

CABERNET FRANC

2020 HARVEST

TYPE

Red

CLASSIFICATION

Protected geographical indication (IGT) "Terre Siciliane"

HARVEST

The grapes are harvested by hand and placed in small crates when fully ripe

VINIFICATION

After the grapes are destemmed and pressed, alcoholic fermentation takes place in stainless steel tanks at controlled temperature (28 °C). After racking, the wine obtained undergoes malolactic fermentation in the same tanks

AGEING IN WOOD

In French oak barriques for about 12 months

AGEING IN THE BOTTLE

At least six months before release

ALCOHOL

13.0 - 14.0% by vol

SERVING TEMPERATURE

17° - 18°C

FORMAT

75 cl bottles

FIRST YEAR OF PRODUCTION

2020

FOOD PAIRINGS

ideal with red meat dishes (e.g. mixed grill, leg of lamb, pheasant breast) and mature cheeses



DUCA DI SALAPARUTA



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