

TERRITORY

PRODUCTION AREA

Central western Sicily, province of Trapani

GRAPE VARIETY

Moscato

SOIL

Mixed composition, tending to calcareous

ALTITUDE

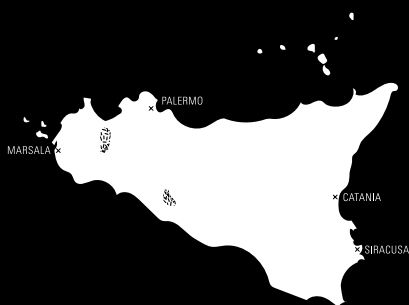
300 metres above sea level

VINEYARD

Grown in counter-espalier formation

CLIMATE

Mild winters, warm springs and summers with a good temperature excursion between day and night



Moscato

TASTING NOTES

COLOUR

Bright straw yellow with fine perlage

BOUQUET

Its varietal character is well expressed in floral and fruity notes

FLAVOUR

Extremely pleasant, vivacious, fresh, and well balanced



DUCA DI SALAPARUTA

DAL 1824

DUCA SWEET



TYPE

Sweet sparkling wine

CLASSIFICATION

High-quality sparkling wine, aromatic and sweet

HARVEST

From mid August to the early days of September

VINIFICATION

Destemming is followed by a short pre-fermentation maceration process after which the grapes are gently pressed. Alcoholic fermentation takes place at a controlled temperature. The partially fermented must is transferred into an autoclave where the process to make the wine sparkling takes place

MATURATION

After the "prise de mousse" (second fermentation), the wine remains in the autoclave for approximately two months before being bottled

AGEING

For at least one month in the bottle at controlled temperature

REFINEMENT

Two months in the bottle at a controlled temperature

ALCOHOL CONTENT

7.5% - 8.5% by vol

SERVING TEMPERATURE

4 - 6°C

FOOD PAIRINGS

Desserts with cream and biscuits

STORAGE METHOD

In a cool environment, away from the light



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