

PASSO DELLE MULE


Tenuta di SuorMarchesa


DUCA DI SALAPARUTA
DAL 1824

PRODUCTION AREA - Central and southern Sicily, town of Butera along the Riesi - Gela road. "SuorMarchesa" Estate. "Passo delle Mule" vineyard.

GRAPE VARIETY - Nero d'Avola.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed calcareous-siliceous composition.

ALTITUDE - From 290 to 340 meters msl.

VINEYARD - Vertical shoot positioning trellised vines, 5.290 plants per hectare.

CLIMATE - Mild winters with cool springs, hot and dry summers and autumns.

HARVEST - By hand, at full maturity (after the 2nd half of September).

VINIFICATION - Traditional destemming and maceration for 8 days at 28° - 30° C.

AGEING - At least 10 months in very fine oak barrels. After bottling, 6 - 8 months in cellar at controlled temperature (15° - 16° C.) for the bouquet's development.

TASTING NOTE

Colour - deep, intense ruby red.

Bouquet - pervasive, fruity bouquet of morello cherries and raspberries, complex with well-balanced scents of spices and vanilla.

Flavour - rich, full and velvety, full-bodied and persistent, with typical austere but pleasant tannin.

ALCOHOL CONTENT - 13,0 % - 13,5 % vol.

SERVING TEMPERATURE - 17°-18° C.

RECOMMENDED WITH - Excellent with red meat dishes and with medium-aged cheeses.

1ST YEAR OF PRODUCTION- 2002 harvest.



■ Nero d'Avola



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