

TERRITORY

PRODUCTION AREA

Western Sicily, towns of Salemi and Gibellina. Risignolo Estate

GRAPE VARIETY

Grillo

SOIL

Mixed composition, mainly siliceous-clayey

ALTITUDE

About 300 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines and bush-trained vines, with a density of more than 5,000 plants per hectare

CLIMATE

Mild and wet winters with extremely dry and windy springs and summers with sharp differences in temperature



TASTING NOTES

COLOUR

Straw yellow with slight greenish highlights

BOUQUET

Floral, slight note of vanilla, complex

FLAVOUR

Wide, velvety, lively, well-bodied and persistent



KADOS

TYPE

White

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, in the morning, at full maturity, during the first half of September

VINIFICATION

Further selection of the grapes during the harvesting to obtain approx. 55% of the first pressing must which is left to ferment slowly in small oak casks for about 40 days

MATURATION

The wine rests on the lees at a controlled temperature until spring

AGEING

At least three months in bottle in a temperature controlled environment

ALCOHOL CONTENT

12.5 % - 13.0 % vol.

SERVING TEMPERATURE

10° - 12° C

FOOD PAIRINGS

To be served with fish dishes, shellfish and white meat dishes

STORAGE METHOD

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

LIFE

Over 5 years if kept in cellars with suitable conditions

FORMAT

75 cl; 1.5 L

1ST YEAR OF PRODUCTION

2001 harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA

Risignolo



MUNICIPALITY: Salemi

HECTARES: 35

Salemi, in the province of Trapani, is the most vine-planted province of Italy: here, wine is the foundation of a great cultural tradition. Risignolo, the second Duca di Salaparuta estate, is located in this sun-drenched countryside, where white grapes such as Grillo and Insolia find their perfect habitat and are lovingly cultivated.

Grillo is a grape variety rich in history, which has spread especially in the area of Marsala and Trapani, where its particular characteristics have given it a leading role in marsala production. However, Duca di Salaparuta has shown that this grape variety has great potential even when grown on high ground and made into varietal wine.

The Risignolo estate is located in an area that is also suitable for the production of what is believed to be the oldest native Sicilian grape variety, namely, Insolia.

CLIMATE

Temperate, with mild winters and springs and very dry summers, plus broad temperature ranges.

Winter average temperature 15 °c

Summer average temperature 24 °c

GEOLOGY

Mixed soil, tending to calcareous-sandy or siliceous-clayey

50% calcareous-sandy

50% siliceous-clayey



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