

TERRITORY

PRODUCTION AREA

North-Eastern Sicily, on the slopes of Mount Etna, to the right of the Alcantara Valley, town of Castiglione di Sicilia, Vajasindi estate

GRAPE VARIETY

Nerello Mascalese

SOIL

Volcanic

ALTITUDE

From 600 to 800 metres msl

VINEYARD

Bush-trained vines. High density of plants per hectare, more than 4,000, and with a low yield per plant

CLIMATE

Cold and snowy winters with cool springs and dry summers

Vajasindi



Nerello Mascalese

TASTING NOTES

COLOUR

Ruby red with garnet red highlights

BOUQUET

Fragrant, intense, spicy and complex and rich in sensations, hints of fruit and vanilla well-blended together

FLAVOUR

Good structure, elegant and personality, liveliness and austere tannins, persistent



LAVICO

TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full ripening

VINIFICATION

De-stemming of the grapes, traditional maceration for 7-8 days at 26° - 28° C. and then malolactic fermentation

MATURATION

After bottling, for at least two months in cool cellars for the perfect fusion of the organoleptic features

AGEING

At least 12 months in small fine oak casks

ALCOHOL CONTENT

From 13.0 % vol. to 13.5 % vol. depending on vintage

SERVING TEMPERATURE

17° - 18° C

FOOD PAIRINGS

Especially recommended with red meat dishes with fragrant flavours and aged cheeses. Served fresh at 15° C is combined with tasty fish 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

2003 harvest



FLORIO

DUCA DI SALAPARUTA



DUCA DI SALAPARUTA



Vajasindi



MUNICIPALITY: Hamlet of Passopisciaro, in the municipality of Castiglione di Sicilia.

HECTARES: 21

The 21 hectares of land that make up the estate are divided into three terraces, the first at about 700 metres above sea level and the second and third at 620 metres above sea level.

Vajasindi has terraced vineyards, dry stone walls and a wine cellar museum built in lava stone. In fact, this land is of volcanic origin: here, the soil is dark brown and is rendered soft and porous due to the presence of a large amount of small pumice stone fragments, providing a high draining capacity. The position of the estate, on the northern slopes of the Volcano, contributes to a unique microclimate and is therefore, by far, the most suitable area for the cultivation of red grape varieties.

CLIMATE

Cold and snowy winters, cool springs and dry summers. A well-ventilated area with the right degree of humidity

Winter average temperature 10 °c

Summer average temperature 21 °c

GEOLOGY

Soil of volcanic origin. Their formation can be traced back to the crumbling of one or more types of lava, of different ages, and from mixed eruptive materials such as volcanic stones, ashes and sands.

100% volcanic rock



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