

TERRITORY

PRODUCTION AREA

Central and southern Sicily, town of Butera in the area of Riesi.

"SuorMarchesa" Estate

GRAPE VARIETY

Nero d'Avola – Merlot

SOIL

Mixed calcareous-siliceous composition

ALTITUDE

From 290 to 340 metres above sea level

VINEYARD

Vertical shoot positioning trellised and bush-trained vines, high density of plants with low yield per hectare

CLIMATE

Mild winters with cool springs, hot and very dry summers and autumns



TASTING NOTES

COLOUR

Deep, ruby red with garnet red highlights

BOUQUET

Complex, intense, spicy, with marked notes of Morello cherry and vanilla

FLAVOUR

Warm, velvety well-bodied and aromatically persistent

TRISKELE



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full ripening, from mid-September to mid-October, depending on the variety

VINIFICATION

De-stemming of the grapes and traditional, separate macerations, from 8 to 12 days, 28° - 30° C. The wines are blended after that the malolactic fermentation is completed

MATURATION

At least 10 - 12 months in fine-grained oak barriques

AGEING

After bottling, the wine spends a month in bottle in a temperature controlled environment to develop the aromas

ALCOHOL CONTENT

13.5 % - 14.0 % vol.

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Especially recommended with dishes of red meat and aged cheeses

STORAGE METHOD

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

LIFE

Over 5 years if kept in suitable cellar conditions

FORMAT

75 cl; 1.5 L

1ST YEAR OF PRODUCTION

1998 harvest



FLORIO

DUCA DI SALAPARUTA



DUCA DI SALAPARUTA



Suor Marchesa



MUNICIPALITY: Riesi

HECTARES: 127

The estate is in Riesi, in the centre of Sicily just a few kilometres from the sea, on a gentle hill well exposed to the winds, where the summers are very hot and the winters mild and short.

In this part of the Island, Nero d'Avola, the prince of Sicilian grape varieties, has been cultivated for centuries, and thanks to the special soil and climatic conditions here, it has found an ideal habitat in the Riesi area.

Today, the vineyards cover about 127 hectares and prosper on siliceous-calcareous soils, which allows the roots to penetrate deep into the soil and find water which, in summer, is scarce and precious in this part of Sicily.

This is where some of the great Duca di Salaparuta wines are produced, each with a different personality, since the grapes they are made from are harvested from different parts of the estate. In fact, the vines have good exposure to the sun and wind which, combined with the specific characteristics of the soil in each area, make it possible to grow different fruits just a few metres apart.

CLIMATE

Mild and short winters, hot and very dry summers

Winter average temperature 14 °c

Summer average temperature 22 °c

GEOLOGY

Calcareous-siliceous soil

100% calcareous-siliceous



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