



DUCA DI SALAPARUTA - LAVICO

SKU: XX00317A

REGION: SICILY

PACK: 6 x 75clcl Bottle

VOL: 13%

Nerello Mascalese

The Vajasindi Estate, in Northeastern Sicily, on the slopes of Mount Etna facing the Alcantara valley, in the municipality of Castiglione di Sicilia. From 600 to 800 metres above sea level. Volcanic soil

Spurred cordon system; 5,2 vine plants per hectare production of grapes per vine 1.2-1.4 Kg

Manual harvesting of the grapes in small boxes, when they reach perfect ripeness Destemming of the grapes is followed by a gentle pressing process. Alcoholic fermentation takes

place in stainless steel tanks at a controlled temperature (28° C). After racking, the wine obtained undergoes malolactic fermentation in the same tanks; the wine is partly aged in concrete tanks, and partly in French oak barrels for about 12 months; ageing in the bottle minimum three months before marketing

Taste: structured and elegant, with a friendly freshness and a delicate salty tang, the



tannin presents itself as mature and well balanced. A stimulatingly persistent after-taste

Alc. Content: 13.0 % - 13.5 % vol.

Serving Temperature 17° - 18° C

Certifications:

Duca di Salaparuta is the first company in Sicily to obtain two sustainability certifications: VIVA and Equalitas. We have always been committed to environmental, social and economic sustainability in order to ensure that our wines are of the highest quality, to protect our local area and build a social culture.

PRODUCT DESCRIPTION

Nerello Mascalese

The Vajasindi Estate, in Northeastern Sicily, on the slopes of Mount Etna facing the Alcantara valley, in the municipality of Castiglione di

Sicilia. From 600 to 800 metres above sea level. Volcanic soil

Spurred cordon system; 5,2 vine plants per hectare production of grapes per vine 1.2-1.4 Kg

Manual harvesting of the grapes in small boxes, when they reach perfect ripeness

Destemming of the grapes is followed by a gentle pressing process. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (28° C). After racking, the wine obtained undergoes malolactic fermentation in the same tanks; the wine is partly aged in concrete tanks, and partly in French

oak barrels for about 12 months; ageing in the bottle minimum three months before marketing

Taste: structured and elegant, with a friendly freshness and a delicate salty tang, the tannin presents itself as mature and well balanced. A stimulatingly persistent after-taste

www.annessa.com



Alc. Content: 13.0 % - 13.5 % vol.

Serving Temperature 17° - 18° C

Certifications:

Duca di Salaparuta is the first company in Sicily to obtain two sustainability certifications: VIVA and Equalitas. We have always been committed to environmental, social and economic sustainability in order to ensure that our wines are of the highest quality, to protect our local area and build a social culture.

