

# 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 Sicilia).

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.

STORAGE - Reclined bottle in cool (15° C.) place, not too moist.

LIFE - More than 5 years if kept in cellars with suitable conditions.

1<sup>ST</sup> YEAR OF PRODUCTION- 2002 harvest.



 Nero d'Avola

