



Decanter
92 PTS
2022



TASTING NOTES

Bright straw yellow with greenish reflections. Conveys a hint of fruit and a mediterranean tint. On the palate the wine is ample with a good freshness and persistence.

Duca di Salaparuta Calanica Grillo

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Sicily	100% Grillo
APPELLATION	
DOC Sicilia	

WINERY

The Duca di Salaparuta Group, gathered together by the Reina family, consists of three historic wine brands (Duca di Salaparuta, Corvo, and Florio) and today constitutes the largest private wine group in Sicily. Duca di Salaparuta was founded in 1824 and has been a leader in Sicilian wine and innovation. In the 1800s, the wine in Sicily was big and powerful. The Duke of Salaparuta, Giuseppe Alliata, decided to produce a delicate and elegant wine from the grapes of his own estate. With the third generation of winemakers, Duke Enrico followed in his family's footsteps and his studies were the basis for what is currently their most iconic product, Duca Enrico, whose first vintage was bottled in 1984 — a revolution in Sicilian wine history.

Duca di Salaparuta makes wine across three different Estates: Vajasindi Estate, Suor Marchesa Estate, and Risignolo Estate. The Vajasindi Estate in northeastern Sicily is 21 hectares of land located on the northern volcanic slopes of Mount Etna and divided into two terraces sitting at 700 meters and 620 meters above sea level. The Suor Marchesa Estate in the Riesi area in central, southern Sicily sits on a gentle hill with wind exposure where the summers are very hot and the winters mild and short. With 127 hectares of vineyards it was chosen for its southern exposure, excellent ventilation and sunlight, and limestone soil composition. The Risignolo Estate located in western Sicily in Salemi is 35 hectares of vineyards set in the sunny countryside chosen for its proximity to the sea and hillside position sitting between 300 and 350 meters above sea level. With mixed land, the climate is temperate, but with broad temperature differences. Duca di Salaparuta is truly a style icon choosing quality and naturalness created through a vigor for innovation and a bond with the terroir.

CULTIVATION

Harvested by hand the second half of September. Vine training methods used are vertical shoot positioning and bush training.

VINIFICATION

Soft pressing of grapes and use of only first-pressing must, fermentation for more than 10 days at 16°C. Maturation in stainless steel tank for more than two months with yeast contact.

AGING

After bottling, the wines spends a month in bottle in a temperature-controlled environment to develop the aromas.

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