

Duca di Salaparuta

COUNTRY
Italy

REGION
Sicily

APPELLATION
Sicilia DOC



Nero d'Avola 2024

VARIETALS

100% Nero D'Avola

VINEYARD PHILOSOPHY

Traditional farming philosophy

VINEYARD NAME

Suor Marchesa (Western Sicily)

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
27 hectares	320 meters	Hilly	Clay soil sub-alkaline reaction
YIELD	DENSITY	CULTIVATION	VINE AGE
8000 kg per hectare	5000 vines per hectare	Vertical trellis, guyot pruning	28 years

CLIMATE

Typically mild and short winters, followed by hot and very dry summers. In 2024, Sicily experienced a dry autumn and winter, then a dry spring. The summer was hot with no rainfall.

HARVEST PERIOD

During the first half of October.

VINIFICATION

After destemming and gentle crushing, the grapes are transferred to stainless steel tanks for skin maceration at a temperature of 24-28°C for about 10 days. After racking, malolactic fermentation takes place.

AGING

Ages for 3 months in stainless steel tanks. 0.45 micron filtration. Followed by one month in bottle.

BOTTLES PRODUCED

33918

ANALYTICAL DATA

ABV	TOTAL ACIDITY
13.5 % Alc./Vol.	6 g/l, pH 3.44

TASTING & PAIRINGS

Appearance: Red color with violet reflections.

Nose: Aromas of morello cherry, plum, and blackcurrant.

Palate: Bold on the palate, pleasantly fresh.

Pairings: This wine pairs well with red meat.

Serving Temperature: 57- 60°F

VOLIO'S QUICK TAKE

If there's anyone who knows Nero d'Avola, it's Duca di Salaparuta - the first to ever bottle 100% Nero d'Avola in 1984, transforming the reputation of the island's wines. Juicy and dark fruited, this Nero d'Avola is great as a stand alone glass or to pair with something off the grill.



AVAILABLE FORMATS

750 ml



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