

# The Icon Wine Guide



DUCA DI SALAPARUTA  
DAL 1824



Duca di Salaparuta  
Duca Enrico Nero d'Avola 2020

# Sicily's First 100% Nero d'Avola, Revolutionizing Winemaking from Southern Italy

Suor Marchesa Estate (Riesi, Sicily)



Original Production Site (Bagheria, Sicily)



Winery Today (Casteldaccia, Sicily)



## The Heart of Duca di Salaparuta

Duca di Salaparuta's roots run deep in Sicily — shaping the rich legacy and bright future of Sicilian wine.

Founded in 1824 by Giuseppe Alliata (The Duke of Salaparuta), several generations of the Alliata family led the Sicilian winemaking movement, transforming the island's reputation far beyond its inexpensive, bulk wine origins. This Icon Wine,

Duca Enrico, became the greatest catalyst for the winemaking renaissance with its debut vintage in 1984. As the first single-varietal bottling of 100% Nero d'Avola from Sicily, Duca Enrico exemplified the strength and beauty of this native varietal on home soil. Its impact was profound and immediate, earning the Tre Bicchieri Award with its very first vintage, the first wine south of Tuscany to achieve this recognition, and ultimately elevating Nero d'Avola globally as Sicily's signature red grape.

Two centuries later, as the largest private wine group in Sicily with three estates across the island, Duca di Salaparuta carries this legacy forward with even greater commitment to innovation, sustainability, and terroir-expressive quality. Every decision protects the balance and longevity of their foundational roots — from reusing water and waste throughout the entire cycle to transforming the original 1800s production area in Bagheria into an open-air artistic workshop for the community.

# Inside the Bottle

## VARIETAL

100% Nero d'Avola

## COUNTRY

Italy

## REGION

Sicily

## APPELLATION

Sicily DOC

## ABV

15%

## LONGEVITY

More than 40 years if stored correctly

## TOTAL BOTTLES PRODUCED

12,000

## FIRST VINTAGE PRODUCED

1984

## ANALYTICAL DETAILS

### TOTAL ACIDITY

6.7 g/l

### NET DRY EXTRACT

38 g/l

pH

3.37



## APPEARANCE

Vibrant red with purple tinges

## NOSE

The citrus notes of blood orange and spices are complemented by hints of red berries

## PALATE

Vertical on the palate, with sweet tannins and a lingering finish

## FOOD PAIRINGS

Grilled and braised red meats, or mature cheeses

## SERVING TEMPERATURE

57-60°F

## BEHIND THE NAME

An homage to Duca (Duke) Enrico Alliata di Salaparuta — several generations after Giuseppe — a visionary leader in Italian winemaking

Gambero  
Rosso  
TRE BICCHIERI  
2025

# Vineyard

## FARMING PHILOSOPHY

Protect the balance and longevity of their foundational roots.

## AVERAGE CLIMATE

Mild winters and dry, windy summers.

## CONDITIONS IN 2020

Cool spring with delayed rainfall. Hot, dry, and windy summer, allowing the grapes to ripen perfectly and resulting in a late harvest.

## HARVEST

Hand-picked from September 30th - October 2nd.

## OTHER VARIETALS

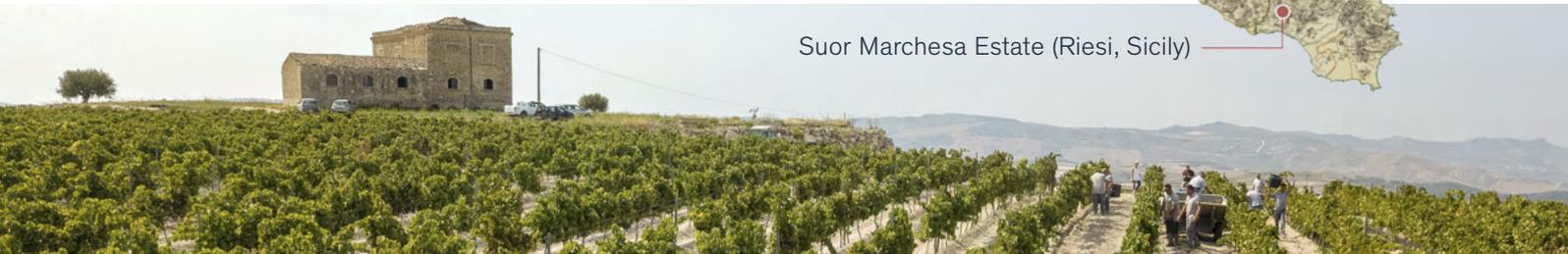
Sauvignon Blanc | Vermentino | Cabernet Franc

SIZE	ALTITUDE	TERRAIN	SOIL
4.9 hectares reserved for Duca Enrico (out of 127)	340-350 meters	Hilly	Clay with active limestone

YIELD	DENSITY	CULTIVATION	AGE OF VINES
50 quintals per hectare	6.4k plants per hectare	Bush-trained, with 3 - 4 spurs	Planted in 1998



Suor Marchesa Estate (Riesi, Sicily)



# Vinification & Aging

## FERMENTATION

After the crates have been unloaded, the grapes are sorted and destemmed. Fermentation then occurs in stainless steel at a controlled temperature of 26-28 °C, while the pulp and skins undergo maceration. Fermentation continues with precise maceration and délestage.

## SECONDARY FERMENTATION

Once fermentation is complete, the wine remains in contact with the grape skins for another week. After the first racking, the wine is transferred to concrete tanks for malolactic fermentation.

## AGING

14-18 months in new (60%) and second-passage (40%), fine-grained, and elegantly toasted oak barriques.

## BOTTLE AGING

At least one year.

