Duca di Salaparuta

COUNTRY
Italy

REGION
Sicily

APPELLATION
Sicilia DOC

Grillo 2025

VARIETALS
100% Grillo

VINEYARD PHILOSOPHY
Traditional farming philosophy

VINEYARD NAME
Risignolo Estate (Western Sicily)

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
12 hectares	240 meters	Hilly	Clay soil sub-alkaline reaction

YIELD	DENSITY	CULTIVATION	VINE AGE
8,000 kg per hectare	4,000 vines per hectare	Espalier trained spurred cordon pruning	15-20 years

CLIMATE
Typical climate, with mild winters, very dry springs, and summers with significant temperature ranges. In 2025, Sicily experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall.

HARVEST PERIOD
The harvest lasted from mid-August to the end of September.

VINIFICATION
Upon arrival at the winery, the grape bunches are destemmed and gently pressed in soft presses to extract the free-run must. Fermentation follows in stainless steel at a controlled temperature.

AGING
Remains in contact with the fine lees for 3 months in stainless steel. 0.45 micron filtration. Followed by one month in bottle.

NO. OF BOTTLES PRODUCED
51426

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
11.5% Alc./Vol.	5.7 g/l, pH 3.12	22.8 g/l	22.8 g/l

TASTING & PAIRINGS
Appearance: Straw yellow color with greenish reflections.
Nose: Aromas of grapefruit, jasmine, and hints of tropical fruit.
Palate: Enveloping on the palate, pleasantly savory and fresh.
Pairings: It is ideal with fresh seafood and grilled vegetables.
Serving Temperature: 46-50°F

VOLIO'S QUICK TAKE
If there's anyone who knows Grillo, it's Duca di Salaparuta — the Sicilian winemaking pioneers who have shaped the rich legacy and future of wines from the island. This crisp, aromatic white wine will transport you right to the clear waters of Sicily.

AVAILABLE FORMATS
750 ml

volio

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