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

James Suckling
91PTS

Jeb Dunnuck
91PTS

Wine Spectator
90PTS

Wine Enthusiast
92PTS

Jeb Dunnuck
91PTS

Gambero Rosso
TRE BICCHIERI
2025

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

Vineyard

FARMING PHILOSOPHY
Protect the balance and longevity of their foundational roots.

AVERAGE CLIMATE
Mild winters and dry, windy summers.

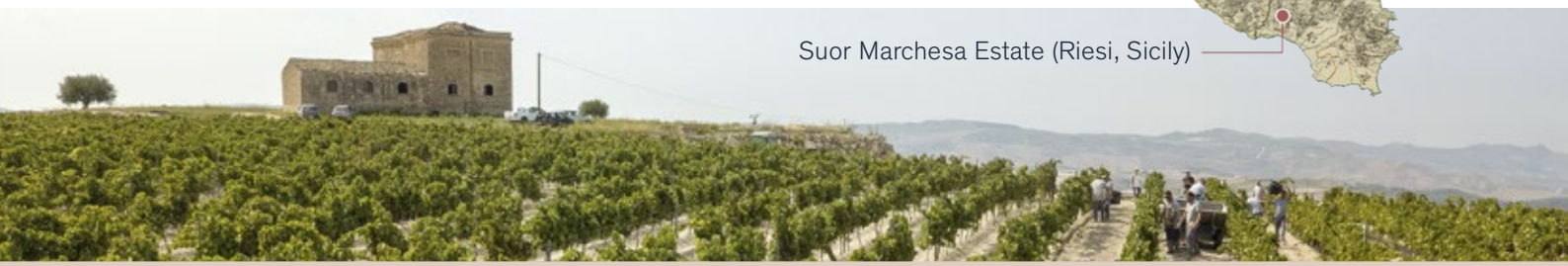
CONDITIONS IN 2020
Cool spring with delayed rainfall. Hot, dry, and windy summer, allowing the grapes to ripen perfectly and resulting in a late harvest.

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



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.