

TERRITORY

PRODUCTION AREA

Central and southern Sicily, town of Butera along the Riesi - Gela road. "SuorMarchesa" Estate. "Passo delle Mule" vineyard

GRAPE VARIETY

Nero d'Avola

SOIL

Mixed calcareous-siliceous composition

ALTITUDE

From 290 to 340 metres msl

VINEYARD

Vertical shoot positioning trellised vines, 5,290 plants per hectare

CLIMATE

Mild winters with cool springs, hot and dry summers and autumns



TASTING NOTES

COLOUR

Deep, intense ruby red

BOUQUET

Pervasive, fruity bouquet of morello cherries and raspberries, complex with well-balanced scents of spices and vanilla

FLAVOUR

Rich, full and velvety, full-bodied and persistent, with typical austere but pleasant tannin



DUCA DI SALAPARUTA

PASSO DELLE MULE



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full maturity, after the 2nd half of September

VINIFICATION

Traditional de-stemming and maceration for 8 days at 28° - 30° C

MATURATION

Passo delle Mule was born from the meeting of Nero d'Avola that spends at least 10 months in very fine-grained oak wood and Nero d'Avola that is vinified & softened in vats

AGEING

After bottling, 6 - 8 months in cellar at controlled temperature, 15° - 16° C, for the bouquet's development

ALCOHOL CONTENT

13 % - 14.0 % in vol.

SERVING TEMPERATURE

17°-18° C

FOOD PAIRINGS

Excellent with red meat dishes and with medium-aged cheeses

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

Over 5 years if kept in cellars with suitable conditions

FORMAT

75 cl; 1.5 L

1ST YEAR OF PRODUCTION

2002 harvest



DUCA DI SALAPARUTA



Suor Marchesa



MUNICIPALITY:

Riesi

HECTARES:

127

The estate is in Riesi, in the centre of Sicily just a few kilometres from the sea, on a gentle hill well exposed to the winds, where the summers are very hot and the winters mild and short.

In this part of the Island, Nero d'Avola, the prince of Sicilian grape varieties, has been cultivated for centuries, and thanks to the special soil and climatic conditions here, it has found an ideal habitat in the Riesi area.

Today, the vineyards cover about 127 hectares and prosper on siliceous-calcareous soils, which allows the roots to penetrate deep into the soil and find water which, in summer, is scarce and precious in this part of Sicily.

This is where some of the great Duca di Salaparuta wines are produced, each with a different personality, since the grapes they are made from are harvested from different parts of the estate. In fact, the vines have good exposure to the sun and wind which, combined with the specific characteristics of the soil in each area, make it possible to grow different fruits just a few metres apart.

CLIMATE

Mild and short winters, hot and very dry summers

Winter average temperature 14 °c

Summer average temperature 22 °c

GEOLOGY

Calcareous-siliceous soil

100% calcareous-siliceous



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