

## DUCA ENRICO, EVOLUTION OF NERO D'AVOLA: MASTERCLASS AT CASTELDACCIA CELLARS



Last **November 14th** a masterclass took place in Palermo on **Duca Enrico**, wine that's a symbol not only of **Duca di Salaparuta** but also of Italian/international enology per se. Presented in 2018 vintage version **by enologist Barbara Tamburini** at the **cellars in Casteldaccia**, Duca Enrico is the **first Nero d'Avola** bottled in pure natural form on which, back in **1984**, Duca di Salaparuta made a wager by starting from Sicily's most common native black grape variety.

So is born an **iconic wine**, expression of a project which all while aware of its distinctive past looks to the future with a spirit of curiosity. To offer in the wineglass the freshness and endless nuances of a varietal with all the colors of Sicily.

### THE 2018 GRAPE HARVEST

After a cold, rainy winter, in 2018 came a mild spring with rains that were providential for the vines. This created a water reserve useful in facing the particularly hot dry month of **June** that



followed, and subsequently **two** balmy **summer months** that made for a perfect maturation of the grapes. Harvesting took place in mid September 2018, all by hand.

## DUCA ENRICO 2018

Ever true to form, Duca Enrico 2018 is a particularly complex and elegant wine. And yet this specific vintage is **even more vibrant** than usual, revealing from an initial nosing notes of black cherry and raspberry, followed by notes of vanilla and spices. This is the result of lengthy barrique aging in the **cellars of Casteldaccia (Palermo)**. The mouthfeel is harmoniously smooth, with velvety tannins and a nicely lingering aromatic flavor.

Ideal with grilled and braised red meats, excellent also with long and medium

seasoned cheeses, **Duca Enrico 2018** is as always a wine with an aristocratic allure and a truly distinctive style.

