

## Centuno Nero d'Avola Sicilia IGT - Canicattì



### The Producer:

This is the natural home of Nero d'Avola a grape variety that is regarded as being Sicily's finest red grape and potentially one of the world's best. This winery is near the town of Canicattì, which is near the southern coastline of the island and its vineyards are around the famous Valley of the Temples. The winery has been almost totally rebuilt in the last two years and is producing wines of excellent quality and value.

### The Wine:

Grape(s): 100% Nero d'Avola  
Area: From vineyards around the town of Canicattì and Agrigentino on the southern coast of Sicily.  
Av Age of the vines: 20 years old  
Density of the vines: 4-5,000 vines per ha.  
Training System: Controspalliera  
Yield: 80hl./ha.  
Harvest: Mid September to mid October  
Vinification: 8-10 days maceration. There is a 20 day fermentation in stainless steel and concrete vats There is a complete malolactic fermentation.  
Ageing: Aged for 8 months in French oak barriques.

### Tasting Notes:

- A rich, dense and complex nose is followed by a lovely balanced flavour on the palate. It is elegant and delicious.
- Sicily will be the home of some of the greatest wines. When you taste wines such as this you can tell why. It is the coming together of climate, soil, local grapes and the determination of the winemaker to give full expression to his wines. A rich, dense and complex nose is followed by a lovely balanced flavour on the palate. It is elegant and delicious.



Code: 1578  
ABV: 14%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork  
Awards: DWWA 2023 - BRONZE