

## Nero d'Avola Sicilia IGT Aynat - Canicattì

### The Producer:

Aynat is the flagship wine from this recently refurbished and renovated co-operative. The southern coast 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 on the southern coastline of the island and its vineyards are around Agrigento and the famous Valley of the Temples. There has been a great deal of investment in the winery in recent years and this is beginning to show results by producing wines of excellent quality and value. Aynat is the arab name of the village of Canicattì during the 9th and 10th centuries.

### The Wine:

Grape(s): 100% Nero d'Avola  
Area: From vineyards around the town of Canicattì on the southern coast of Sicily  
Age of the vines: 30 years old  
Vine density: 4,500 – 6,500 per ha.  
Training System: Espallier  
Yield: 35 hl./ha.  
Harvest: End September early October  
Vinification: There is maceration of 22 days. The wine fermented at 260-280C for 20 days, in cement vats. There is malolactic fermentation.  
Ageing: Aged for 12 months in French oak barriques."

### Tasting Notes:

- The bouquet is densely textured with berry fruit and damsons. In the mouth it has a velvety, ripe fruit feel with a soft dry finish.
- Sicily has all the elements. Top class grape varieties such as the nero d'avola that has produced this wine soil and climate. When you combine this with a forward looking winery such as Canicattì then a great wine follows. The bouquet is densely textured with berry fruit and damsons. In the mouth it has a velvety, ripe fruit feel with a soft dry finish.

Code: 1577  
ABV: 13%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork

