

Nero d'Avola Sicilia DOC Sciuscia Vendimmia Tardiva - Canicattì



The Producer:

Canicattì was founded in 1969 in the wake of the Sicilian peasant movement. Since its infancy, the project has been supported by the strong belief of numerous local farmers regarding the cultural value of viticulture and wine. Since the mid-2000s, their production has focused on enological excellence: a plan of investments in technology and organization, touching all productive sectors, allowed CVA Canicattì to set new and higher quality standards for wine-making. The goal has always been the same: to intercept the most demanding consumers offering wines with a quality oenological profile at great value for money.

The Wine:

Grape(s): 100% Nero d'Avola. Old vines
Area: Hills around Agrigento on the Southwestern coast of Sicily
Harvest: Mid-September followed by drying in fruttaia for several weeks.
Vinification: Steel tanks w/ on skin maceration for 30 days.
Ageing: 12 month in French Oak, 6 months in bottle

Tasting Notes:

- An easy drinking late-harvest passito that is sweet and full-bodied.
- The warm scirocco wind that blows from Africa to Sicily allow these grapes to hang on the vine without the risk of rot. This gives, aer further drying, a wine with an intensely fruity bouquet with notes of cinnamon, bay and vanilla as well. Rich, full, and powerful with a persistent finish.

Code: 1579HL
ABV: 14%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork
Awards: DWWA 2023 - BRONZE

