

# Canapi Nero d'Avola

Sicilia DOC

## Grapes

**100% Nero d'Avola**

## Vineyard area

The vineyards lie the hills of the **Riesi area**, between Ragusa and Agrigento, on the northern Gela plane.

## Harvest

Normally takes place **around the second half of September and early October**.

## Vinification

The grapes are destemmed and gently pressed. With the addition of selected yeasts, fermentation takes place at controlled temperatures not exceeding 28°C. Frequent pumping over is done in the early stages of fermentation in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked and the malolactic fermentation takes place in order to obtain perfect balance and harmony.

## Tasting notes

Full of ripe **red berry aromas and flavours**, supported by **soft tannins**.

## To serve

This wine is perfect for drinking with **pasta dishes**, but also on its own.

