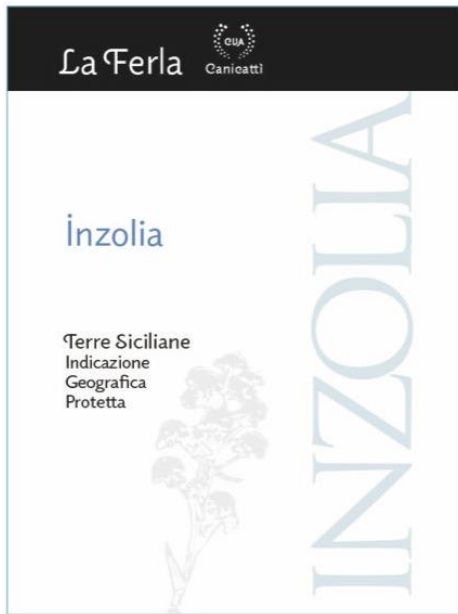


the wine trust

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CVA Canicatti Overview

Owner: Cooperative / Negotiant project

Country: Italy

Region: Sicily / Agrigento Province

Founded: 1969

Annual Production: >100,000cs

Description: Canicatti is a 300+ grower wine cooperative located in the hills above Canicatti near Agrigento, Sicily. With 900 hectares of vineyards stretching from Sicily's south to north coasts, the coop grows indigenous and international varietals from a diversity of terroirs to produce a broad array of authentic, impeccably-made and critically-acclaimed wines across a range of price points and appellations..

Wine Notes – 2019 Canicatti Inzolia La Ferla (IGP Terre Siciliane)

CVA Canicatti was founded in 1969 in the aftermath of the Sicilian 'peasant' movement. While it originally produced bulk wine and grapes which were sold to other producers, Canicatti now produces its own estate-bottled, high-quality bottlings across a range of sub-labels and price points. Merging a diverse set of vineyards and terroirs with modern winemaking facilities and techniques, Canicatti has developed an international reputation for the quality, authenticity and superb value of its wines. La Ferla Inzolia uses a native Sicilian varietal grown in the Agrigento and Palermo provinces to produce a beautiful and modern white wine that remains faithful to its Sicilian heritage. A straw-yellow color with green undertones leads to a nose of ripe peach and pear with hints of acacia and orange blossoms. The palate is savory, crisp and refreshing with Inzolia's characteristic minerality and structure leading to a long and elegant finish. A perfect year-round sipper!

Technical Specifications

Varietal Composition:	100% Inzolia
Vineyard Region:	Sicily / Agrigento and Palermo provinces
Vine Age / Aspect:	15-20 year old hillside vines at 200m-600m, multiple exposures
Production Volume:	~25,000 cases produced
Vineyard Characteristics:	Alkaline limestone sandy-silt soils of medium consistency
Wine-Making / Vinification:	Hand-harvested grapes, 12-14 day maceration/temp-controlled fermentation (select yeast) in small stainless steel tanks, no malo, aged 3 months in concrete tanks, filtered, 30-40 mg/L SO ₂
Alcohol / Volume:	12.0%
Residual Sugar:	1.8 g/L
Acidity:	6.2 g/L