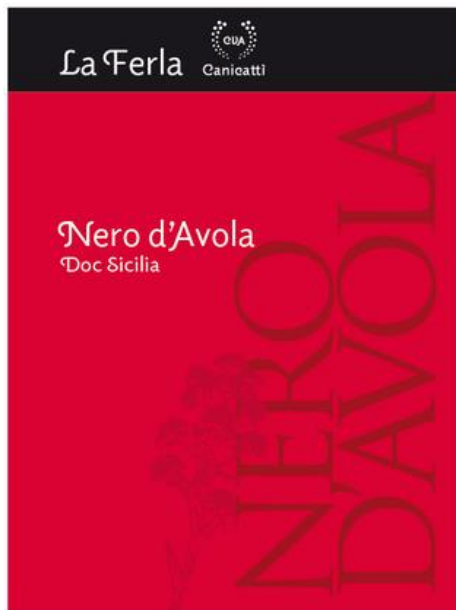


the wine trust

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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 – 2018 Canicatti Nero D'Avola La Ferla (DOC Sicilia)

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 Nero D'Avola uses this native Sicilian varietal grown in the Agrigento, Palermo and Caltanissetta provinces to produce a modern gem that remains true to its Sicilian roots. A deep and bright ruby color with violet undertones gives way to a classic Nero D'Avola nose of plum, cherry and Mediterranean sage brush with hints of cracked black pepper. Smooth tannins and a luxurious mouthfeel lead to a long, balanced and harmonious finish.

Technical Specifications

| | |
|------------------------------------|--|
| Varietal Composition: | 100% Nero D'Avola |
| Vineyard Region: | Sicily / Agrigento, Palermo and Caltanissetta provinces |
| Vine Age / Aspect: | 25 year old hillside vines at 200-600 meters, multiple exposures |
| Production Volume: | ~40,000 cases produced |
| Vineyard Characteristics: | Alkaline limestone sandy-silt soils of medium consistency |
| Wine-Making / Vinification: | Machine-harvested grapes, 10-12 day fermentation (select yeast) at 26C in small stainless steel tanks, 4x daily pump-overs, full malo, aged 6 months in concrete tanks, filtered, 30-40 mg/L SO ₂ |
| Alcohol / Volume: | 13.0% |
| Residual Sugar: | 2.1 g/L |
| Acidity: | 5.8 g/L |