



the wave
of change



TECHNICAL DATA SHEET CAPOCANALE



Variety: Merlot

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Beginning of September

Training system: Spurred cordon

Yield per hectare: 7tons

Vinification: The grapes are de-stemmed and softly pressed, then through a heat-exchanger system, the must is cooled and sent to the fermenters of a maximum capacity of 300HL, with equal height and diameter. The fermentation takes place with maceration at controlled temperature for about 3 weeks with frequent repassings of the must over the grape dregs.

Ageing: It takes place in medium size stainless steel tanks, equipped with micro-oxygenation and at controlled temperature.

Alcol: 14% vol.

Colour: Ruby red, intense and bright

Tasting notes: **Aroma:** Expressions of black berries and herbaceous nuances with delicate spicy and balsamic hints

Flavour: Wrap and fruity entrance, that then leaves space to a balanced and well expressed acid vein supported by a fine tannic texture. The aromatic closure completes the fruity herbaceous profile with intriguing chocolaty tones.

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice