

ETHICAWINES

earth, heart, hands.



Canaletto

Nero d'Avola Merlot Terre Siciliane IGT



REGION

Sicilia

VARIETY

Nero d'Avola and Merlot

Vineyard: Both the Nero d'Avola and Merlot grapes are grown in the western part of the region. The vineyards lie quite close to the sea, which has a great influence on the microclimate of the area. The soil is sandy and arid, but at the same time rich in minerals. Vines are trained on a spurred cordon method, producing about 60hl/ha.

Harvest: Both grape varieties are carefully harvested by hand in mid-September. Partial picking is employed whereby the vineyards are picked several times over, so that only bunches of perfectly mature grapes are selected.

Vinification: Each grape variety is vinified separately. In both cases grapes are de-stemmed, but not crushed, allowing some to remain intact, and selected yeasts (different yeast strains are used for each grape variety) are added. Maceration lasts approximately 10 days for the Nero d'Avola and 18-20 days for the Merlot.

Fermentation: The must is fermented at 78 F (26° C) at the beginning, with delastage taking place from 5% alcohol until fermentation is complete. Malolactic fermentation occurs in both wines immediately after primary fermentation. At this point, the two wines are blended together.

Tasting notes: A distinctive red wine, with intense ripe fruit combined with delicious savory, spicy notes.