



the wave
of change



TECHNICAL DATA SHEET CAPOCANALE



Variety: Merlot

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: First ten days of September

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification:

The grapes are de-stemmed and softly pressed and are passed through a heat exchanger system where the must is cooled and sent to 300 Hl maximum capacity fermenters which are of equal height and diameter. There, fermentation and maceration take place at a controlled temperature for about 3 weeks.

Ageing:

Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 14% vol.

Colour: Ruby, purple, rich and intense.

Tasting notes:

Aroma: Expressions of blackberries and herbaceous nuances with delicate spicy and balsamic hints.

Flavour: All enveloping and fruity entrance, which gives way to a well-expressed and balanced acidity 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 01/01/2020 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.