



CANACE

Nero di Troia Puglia IGP

Varieties: Nero di Troia 85%, Aglianico 15%.

Color: Red

Production area: Puglia and Acerenza, Basilicata.

Vineyards: The wine is produced mainly with Nero di Troia which comes in the areas nearby the provinces of Bari, where the warm and always windy climate and the good thermal excursions, guarantee the ideal conditions for producing the best expression of this variety. Aglianico comes from a superb area of Basilicata where the grapes are low trained and planted on volcanic soils at an altitude of up to 800 metres above sea level.

Vinification: Late harvest, beginning of November. Partial withering of the grapes in the vineyard. Fermentation with long maceration of 15-20 days at controlled temperature and with selected yeasts. Aged 8 months in concrete tanks, 12 months in French oak barrels.

Sensory Features: Deep red colour with hints of violet; complex bouquet (spices, cocoa, coffee, liquorice, ripe berries). Soft and velvety taste with elegant tannins, with spicy aftertaste. A noble and full-bodied wine.

Best served with: Savoury dishes, red meat, aged cheese, game, lamb. Excellent as a meditation wine.

Winemakers: Dennis Verdecchia

Alcoholic Content: 13.5%

Serving Temperature: 16-18°C



DIOMEDE