

Canapi



Fiano Terre Siciliane IGP

Grapes: 100% Fiano.

Vineyard area: Belice Agrigento – mid-way across Sicily on the southern coast.

Harvest: the grapes are picked by hand in mid September and are carefully selected.

Vinification: the grapes are destemmed, soft pressed using a pneumatic press, then left in contact with the skins for about 12 hours at 10° C for optimum extraction of the aromas. Fermentation takes place at about 14–16°C. We do not do malolactic fermentation in order to retain all the natural acidity of the wine. We then leave the wine on its fine lees at a constant temperature of 16°C until the end of January. Prior to bottling in February, we do a very gentle filtration.

Tasting notes: the perfectly ripened grapes combine with crisp, citrus acidity, to give the wine a lovely balance. Fresh and floral with touches of honey, Canapi Fiano is perfect chilled as an aperitif and wonderful with a plate of seafood.

