

Canapi Shiraz

Terre Siciliane IGP

Grapes

100% Shiraz

Vineyard area

The vineyards are situated in a top quality wine-producing area in the **south west of Sicily**. Vine density is very high, between 4.000-5.000 vines per hectare, ensuring that the juice from the grapes is highly concentrated. All the Shiraz vineyards are equipped with a **Drop Irrigation system**, which also facilitates ideal conditions for vine training.

Harvest

The grapes are carefully **picked by hand at the beginning of September**, when they have reached optimum maturity without becoming overripe, which is always a major consideration in Sicily.

Vinification

The grapes are destemmed, but not crushed. The must is fermented using selected yeasts at 28°C for 8 days. After primary fermentation, selected bacteria are added, and malolactic fermentation takes place.

Tasting notes

Intense garnet in colour. The nose is prominent with plenty of **notes of blackcurrant, black pepper and spices**. The palate is full of **dark berry fruit, cassis and cherries**, supported by **soft, easy drinking tannins**.

