



the **wave**  
of change



## TECHNICAL DATA SHEET CAPOCANALE



**Variety:** Merlot

**Denomination:** IGP PUGLIA (Protected Geographical Indication)

**Production:** Organic – Certified IT BAC A85D

**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 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.