

## Cantina Diomede, `Canace` Nero di Troia 2016

Puglia, Italy



Grape Varieties	<b>100% Nero di Troia</b>
Winemaker	<b>Luca Pugliese</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>10g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Cantina Diomede is part of the Farnese Group and is based in northern Puglia, close to the town of Canosa. It controls 200 hectares of vineyards. Consultant winemaker Filippo Baccalaro works closely with oenologists Massimo di Bari and Luca Pugliese to obtain high quality, healthy grapes. Most operations are carried out manually, and the management of the vineyard follows an organic approach.

### VINEYARDS

The name "Canace" comes from "blending" the initial syllables of the towns where the wineries are located - Canosa, in the hills north of Bari in the DOC Castel del Monte area, at 480 metres above sea level, and Acerenza in Basilicata. Soils are calcareous and rocky, and vines are trained to vertical shoot position and Guyot trained, with a density of 3,500 per hectare.

### VINTAGE

In spite of an unusually hot and dry growing season, the 2016 vintage has yielded high quality grapes. Grapes were left on the vine slightly longer to reach a higher concentration of flavour and aromas and were harvested at perfect ripeness.

### VINIFICATION

Grapes were left to partially dry on the vines. Upon arrival at the winery, the fruit underwent a maceration lasting 15 to 20 days and fermentation took place at a controlled temperature with selected yeasts. The wine was aged for 6-12 months in French barriques, and then for a further six months in bottle before release.

### TASTING NOTES

This wine is deep red in colour with hints of violet. The complex bouquet offers warm spices, cocoa, coffee, liquorice and ripe berry fruit. Soft and velvety on the palate, the full-bodied Canace has fresh acidity, which is balanced with elegant tannins and lingering spice.