



Canicattì

1934

Sicilia
Denominazione di Origine Controllata

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In tribute to Luigi Pirandello, who was awarded the Nobel Prize for literature.

Wine type white - DOC Sicilia

First vintage 2019

Grapes 50% Grillo - 50% Chardonnay

Production area Canicattì, Naro, Campobello di Licata

Soil type silt-clay structure. This soil is very rich in organic matter and minerals content

Altitude 300 m 400 m a.s.l.

Average age of vines 13 years

Training system VSP (vertical shoot positioning), with renewable spurred cordon espalier

Planting system Grillo 2.70 m x 1.10 m, Chardonnay 2.70 m x 1 m

Yield/hectare Grillo 9 t., Chardonnay 7.5 t.

Harvest Grillo first weeks of August, Chardonnay first days of August

Vinification and ageing Fermentations

are conducted separately.

For Grillo the fermentation is carried out in stainless steel tanks at a controlled temperature (16°C) for about 15 days, follows an aging for 6 months on the lees; the fermentation of Chardonnay is carried out in French oak barriques with a fine grain, also in this case it follows an aging on the lees for 6 months.

Malolactic fermentation not carried out

Bottling ageing minimum 9 months

Serving temperature 12°C

Suggested glass type heavy balloon-shaped glass for white wine

Tasting notes

Colour deep straw yellow;

Bouquet a powerful wine with scents typical of Grillo (broom, boxwood, passion fruit) but there is an evolution towards balsamic nuances in particular mint; the scent of vanilla, derived from wood, completes the bouquet without being dominant.;

Taste remarkable complexity perfectly balanced.

An imposing structure brought by Chardonnay goes perfectly with the acidity of Grillo. Overall it is perceived a prolonged persistence;

Food pairing recommended with fatter fish such as salmon, tuna and halibut with lobster with pulled butter. And again with pasta with clams, and crab.