

Cantina Diomede, 'Canace' Nero di Troia 2013

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 VSP and guyot trained, with a density of 3500 per hectare.

VINTAGE

The 2013 harvest in Puglia was marked by one of the coolest springs and summers on record. Abundant yields resulted in a slight delay in ripening, but careful vineyard management ensured that the grapes reached full maturation. A late heat spike saw final ripening and colour development before harvest began at the start of November.

VINIFICATION

Grapes were left to partially dry on the vines. Upon arrival at the winery, the fruit underwent a maceration of 15 to 20 days and fermentation took place at a controlled temperature with selected yeasts. The wine was vinified in concrete tanks, where it was kept for about eight months, followed by 12 months in large French oak barrels.

TASTING NOTES

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 a fresh acidity from the Aglianico, balanced with elegant tannins and lingering spice.



VINTAGE INFORMATION

Vintage 2013 Region Puglia

Grape Varieties 85% Nero di Troia

15% Aglianico

Winemaker Massimo di Bari, Luca Pugliese

Closure Natural Cork

ABV 13.5%

Bottle Sizes 75cl