

Didacus



NAME OF THE WINE: DIDACUS
GRAPE VARIETY: CABERNET FRANC 100%
DENOMINATION: SICILIA MENFI DOC

VINTAGE: 2016	CLONE: VCR10
YEAR OF PLANTATION: 1999	ROOT STOCK: 140R
DISTANCE BETWEEN VINES: 2,20 X 1,00	TRAINING SYSTEM: Espalier
VINES PER HECTARE: 4.545	PRUNING SYSTEM: Spurred cordon

TYPE OF SOIL: 46% Clay; 22% Loam; 32% Sand

REACTION OF SOIL:	SubAlcaline pH 7,7
ORGANIC MATTER IN THE SOIL:	Poor
AVERAGE BABO ENTERING:	21,00
YIELD PER VINE:	1,250 kg
AVERAGE WEIGHT PER BUNCH:	173 g

FIRST SPROUTING	FIRST FLORESCENCE	BEGINNING OF FRUIT SET	BEGINNING OF VERAISON	DATE OF HARVEST
22nd	20th	03rd	25th	24th and 27th
MARCH 2016	MAY 2016	JUNE 2016	JULY 2016	SEPTEMBER 2016

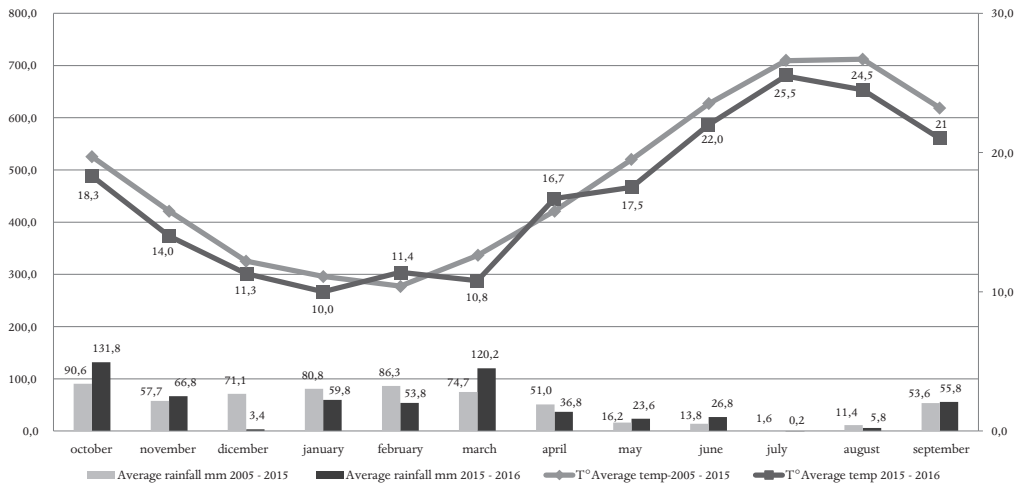
2016 HARVEST NOTE

Sicily will think back on the 2016 vintage as one to remember.

The **winter** had little rainfall and temperatures slightly colder than 2015, followed by a beautiful **spring** with rain in March and showers generally, which prepared the vines well.

Thanks to a perfect **summer**, never too hot though dry and refreshed by some rain in September, this harvest has provided perfect grapes both from the health aspect, allowing us natural and spontaneous treatments of sulphur and copper, and also ensuring the expression of their tannic and aromatic characteristics.

2016 COMPARED TO THE LAST TEN YEARS



TYPE OF HARVEST

By hand in 14/16 kg bins.

GRAPES PROCESSING

Refrigerated in a cooling unit for 16/24 hours at about 8-11 °C;

Step table sorting, first on clusters with 2-2.5% of waste, followed by destemming, and a second table for final berry selection. The grapes selected with this method are being moved directly to the tanks and barrels with the help of a conveyor belt equipped with a crusher.

FERMENTATION

The fermentation progresses in three different vessels, always in between the range of 18-24 °C, with selected yeasts.

Integral vinification in tonneaux.

Integral vinification in barrels.

Vinification in stainless steel followed by aging in oak barrels.

RACKING AND PRESSING

After the racking of the free run the skins are being transferred to a basket press, from the press fractions the best parts are being selected.

AGED WOOD

Specifically selected Saury / Seguin Moreau barriques:

35% integral, first fill.

38% traditional, first fill.

27% traditional, second fill.

MALOLACTIC FERMENTATION 100% commences in barriques.

WORK IN THE BARRIQUES One batonnage every two week once, for the whole period of oak aging.

EMPTYING OF BARRIQUES 28th May 2018 (20 months of aging).

DATE OF BOTTLING 09th August 2018.

PH OF THE WINE: 3,40 - **ALCOHOL CONTENT:** 14,15 - **TOTAL ACIDITY:** 5,90

PLANETA