

# Didacus



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

VINTAGE: 2017  
YEAR OF PLANTATION: 2000  
DISTANCE BETWEEN VINES: 2,20 X 1,00  
VINES PER HECTARE: 4.545

CLONE: VCR10  
ROOT STOCK: 140R  
TRAINING SYSTEM: Espalier  
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:	21,85
YIELD PER VINE:	1,100 kg
AVERAGE WEIGHT PER BUNCH:	149 g

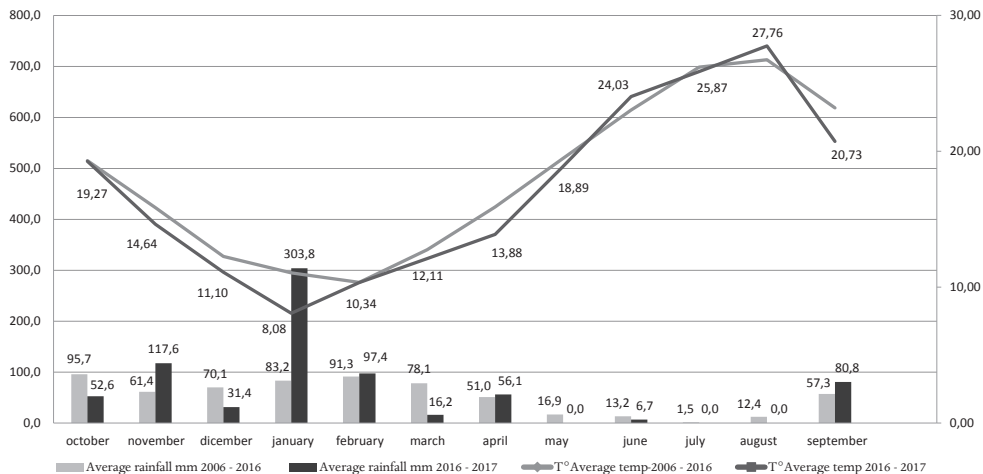
FIRST SPROUTING	FIRST FLORESCENCE	BEGINNING OF FRUIT SET	BEGINNING OF VERAISON	DATE OF HARVEST
<b>26<sup>nd</sup></b> MARCH 2017	<b>18<sup>th</sup></b> MAGGIO 2017	<b>31<sup>st</sup></b> MAY 2017	<b>21<sup>st</sup></b> JULY 2017	<b>18<sup>th</sup> and 19<sup>th</sup></b> SEPTEMBER 2017

## 2017 HARVEST NOTE

The winter was wetter and temperatures were slightly lower than in 2016.

So we must be thankful for a perfect summer, never too hot, rather dry and relieved by September rain. This harvest produced perfect grapes both from the viewpoint of health – allowing for natural and spontaneous culling after protective measures with sulphur and copper – and for the expression of their aromatic and tannic profile.

2017 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 10-12 °C;

Step table sorting, first on clusters with 5-5,5% 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 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:

37% integral, first fill.

38% traditional, first fill.

25% 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** 02nd June 2019 (20 months of aging).

**DATE OF BOTTLING** 07th June 2019.

**PH OF THE WINE:** 3,52 - **ALCOHOL CONTENT:** 14,25 - **TOTAL ACIDITY:** 5,55

PLANETA