



CA AVIGNONE

Cicale - IL CANTO

NAME OF WINE	<i>Il Canto is connected to its predecessor Cicale, while also differentiating itself profoundly, offering a deeper experience of the local terroir through the song of the cicadas, a characteristic presence in the area. The name of this wine evokes a sensory journey that involves hearing as well as sight, taste and smell – indeed, the Euganean Hills are to be savoured with all senses.</i>
DENOMINATION OF ORIGIN	IGT Veneto
VINTAGE	2022
AREA OF PRODUCTION	Euganean Hills (Veneto) – Mount Cecilia
TYPE OF SOILS	Volcanic soil whose composition includes latite (rock low in silica and rich in iron, magnesium, calcium, and sodium), limestone and trachyte. Vineyards are planted on slopes with a southwest exposure.
ANNUAL PRODUCTION	Around 4000 bottles
ALTITUDE OF VINEYARD	200 m slm
VINEYARD AGE	Around 20 years old
N. OF HECTARES	Around 1.2ha
DENSITY OF PLANTINGS PLANTS/HECTARE:	3200/ha
YIELD	50 quintals/ha
GRAPE VARIETALS	Garganega 45% Glera 35% Pinella 20% .ca
VINIFICATION	Manual collection of the grape bunches; vinification with the Charmat method (on the lees for 5 months). 3 months in steel tanks. Blending of the base wines, filtration, pied de cuvée with yeast addition, sparkling process, racking, filtrations, and bottling.
AGEING IN BOTTLE	At least 2 months
LIFESPAN	Wine develops until 5 years since foaming
NOTES	IL CANTO is a sparkling wine with a fine bubble; the bottle has a natural pressure of 4.5 bar.
ALCOHOL	12.5%
TOTAL ACIDITY	5.26
RESIDUAL SUGAR	Extra Brut
FORMAT	Bottle 0,75L
NOTE DI DEGUSTAZIONE	Eye: straw yellow hue with golden highlights; fine, numerous, and persistent bubbles are visible. Nose: complex, elegant, and fruity, it has a pleasant white and yellow flowers scent with light notes of bread crust, and a mineral undertone. Palate: pleasant smoothness, appetising bubble, pronounced freshness, and minerality primarily due to the volcanic soil of Mount Cecilia, (with a prevalence of latite and trachyte); moderate persistence.