

ETHICAWINES

earth, heart, hands.



Canaletto



Chianti DOCG

REGION

Toscana

VARIETY

100% Sangiovese

Canaletto Chianti comes from the Chianti area, in the very heart of Tuscany, an award winning wine region famous for its outstanding wines and Tuscany's largest classified zone.

Harvest: October is usually the ideal harvest period, when the grapes have reached perfect ripeness and the berries show the right level of sugar for wine production.

Vinification: The grapes are de-stemmed and softly crushed. Fermentation takes place in stainless steel at a controlled temperature of 25°C, and lasts around 12 days. Frequent remontage occurs throughout fermentation in order to extract colour and achieve soft tannins. Malolactic fermentation is carried out. The juice is left in contact with the skins for 8-10 days.

Ageing: The wine is aged for three months in large Slavonian oak barrels.

TASTING NOTES

An elegant and lively red wine with a deeply fruity bouquet of cherries and fresh red fruit.

FOOD PAIRINGS

This medium bodied wine is ideal with grilled meat, game and mature cheeses.