

ETHICAWINES

earth, heart, hands.



Canaletto

Soave DOC



REGION

Veneto

VARIETY

100 % Garganega

Vineyard: Canaletto Soave comes from Veneto, north-eastern Italy. The vineyards are situated just outside Verona, where cool currents help the grapes to retain their aromatic character. The vines are trained using both the Guyot method and the 'pergola Veronese' on hills characterized by a soil of volcanic origins.

Harvest: The grapes are hand-harvested in late September.

Vinification process: Grapes are immediately de-stemmed and pressed with short cold maceration. The must ferments for one week in steel tanks at a temperature of 60F (16°C). It is then refined for another 4 months in tank before it is bottled. No malolactic fermentation takes place in order to preserve freshness and acidity.

Tasting notes: Elegant and round with aromas of vibrant grapefruit, this wine has a distinctive character enhanced by a subtle jasmine bouquet.

Food pairing: Ideal with light risotto, fish, white meat preparations and steak tartare.