

ETHICAWINES

earth, heart, hands.



Canaletto

Montepulciano d'Abruzzo DOC



REGION

Abruzzo

VARIETY

100 % Montepulciano

Vineyard: The Montepulciano grapes are grown in selected vineyards in the Pescara and Chieti provinces of Abruzzo, central Italy. All the vineyards are on hillside slopes of around 300-400 metres above sea level. Despite its southerly location, Abruzzo has cold winters with abundant rainfall. Summers are hot with a good fluctuation of temperature between day and night. During the final stages of ripening, these conditions help to develop the spicy, cherry fruit flavor, typical of Montepulciano.

Harvest: The grapes are carefully hand-picked in late September and early October. Pickers revisit the vineyards time and time again, only selecting those bunches of grapes at their optimum ripeness.

Vinification: The grapes are de-stemmed, then, very gently, crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation. There is a total of 10 days skin contact before racking. Specially selected yeasts are added in order to start fermentation immediately.

Fermentation: at temperature controlled, rising to 83 F (28°C) for one day only and continuing at 74 F (24°C) for 7-10 days. This method guarantees optimum color extraction and soft tannins. After racking, the wine is inoculated with bacteria to induce malolactic fermentation at 68 F (20°C) for 20-30 days.