



## 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 m above sea level.

**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.

**Aging:** 30% of the wine is aged in oak barriques for 12 months and 70% for the same period in stainless steel.

### TASTING NOTES

A rich red wine, with layer upon layer of damson and Morello cherry flavors and a long elegant finish.

### FOOD PAIRINGS

This bold wine pairs perfectly with a variety of meaty pasta sauces or grilled red meats.