



## Canaletto

Pinot Noir  
Veneto IGT



### REGION

Lombardia

### VARIETY

100 % Pinot Noir

**Vineyard:** Grapes for the Canaletto Pinot Noir are grown in selected vineyards in the Oltrepo Pavese Hills in Lombardy. The vines are a minimum of 15 years old. The grapes are grown on hillside slopes, where they are ripened to perfection. Pinot Noir is perfectly suited to these higher vineyards, where it develops ripe and charismatic fruit characters.

**Harvest:** The grapes are hand-picked at the beginning of September. Pickers revisit the vineyards time and time again, only selecting those bunches of grapes at their optimum ripeness.

**Vinification process:** The grapes are de-stemmed, then the must is cooled down to 50 F (10°C) and is kept at this temperature for 48 hours during the maceration period. The temperature is then increased and fermentation is initiated by the addition of selected yeasts. After racking, selected yeasts are added to induce alcoholic fermentation, which lasts 8-10 days at controlled temperature. After this period another racking is carried out and the wine is left for about 3-4 months on the lees, important for the structure and suppleness of the wine.

### TASTING NOTES

Ripe summer fruits with notes of raspberries. While full of flavor, this wine is quite light in body.

### FOOD PAIRINGS

Cured meat and soft cheese. Absolutely perfect on its own.