

## OVER 40 YEARS OF ITALIAN HISTORY

OFFERING A NEW ITALIAN WINE EXPERIENCE, CANALETTO WINES ARE DESIGNED TO SUIT THE PALATE OF TODAY'S MODERN INTERNATIONAL WINE DRINKER.

THE PHILOSOPHY BEHIND CANALETTO IS TO MAKE WINES WHICH ARE DISTINCTLY ITALIAN, MODERN, VERSATILE AND TOTALLY APPROACHABLE. MODERN WINEMAKING TECHNIQUES COMBINED WITH THE HIGHEST QUALITY FRUIT TO PRODUCE APPROACHABLE WINES SUITABLE FOR ANY OCCASION.

## CHIANTI DOCG

### Grapes:

100% Sangiovese.

### Vineyard:

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.

### Winemaker's notes:

An elegant and lively red wine with a deeply fruity bouquet of cherries and fresh red fruit. This medium bodied wine is ideal with grilled meat, game and mature cheeses.