

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.

MONTEPULCIANO D'ABRUZZO DOC



Grapes:
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, the 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 flavour, 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.

Fermentation:
Specially selected yeasts are added in order to start fermentation immediately. Fermentation is temperature controlled, rising to 28 °C for one day only and continuing at 24 °C for 7-10 days. This method guarantees optimum colour extraction and soil tannins. After racking, the wine is inoculated with bacteria to induce malolactic fermentation at 20 °C for 20-30 days.

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

Winemaker's notes:
A rich red wine, with layer upon layer of damson and morello cherry flavours and a long elegant finish. This bold wine pairs perfectly with a variety of meaty pasta sauces or grilled red meats.