

## 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.

## ORVIETO DOC CLASSICO

### Grapes:

Traditional blend of Trebbiano Toscano, Grechetto and Malvasia.

### Vineyard:

Canaletto Orvieto comes from quality vineyards in the heart of the Orvieto Classico zone, which takes the name after one of Umbria's most beautiful cities, in the heart of Italy, located between Florence and Rome. All vineyards are located on hills, with a good balance between vegetation and production, trained on a spurred cordon method. The Orvieto Classico region is characterised by clay, limestone and volcanic soil.

### Harvest:

Grapes are handpicked in late September.

### Vinification:

Grapes are de-stemmed, then chilled at 10 °C before being very softly pressed in a pneumatic press. The must is left on the skins for 10 hours for the best possible extraction of fruit flavours.

### Fermentation:

Selected yeasts are added and fermentation takes place at 16 °C for around 10 days. The sediment separates from the liquid naturally. No malolactic takes place in order to preserve freshness and acidity.

### Winemaker's notes:

Crisp with delicate stone fruit flavours and a hint of nuttiness, which combine to give a well balanced and rounded finish. This versatile wine pairs particularly well with starters, fish, white meats and mild cheeses. Also great as an aperitif.