

## 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.

## PINOT NOIR PROVINCIA DI PAVIA IGT

### Grapes:

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:

The grapes are de-stemmed, then the must is cooled down to 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 a temperature between 16-18 °C. After this period another racking is carried out and the wine is left for about 3-4 months on the fermentation lees, important for the structure and suppleness of the wine.

### Fermentation:

Fermentation is temperature controlled, remaining at between 20-22 °C for 8-10 days. Malolactic fermentation takes place.

### Winemaker's notes:

Ripe summer fruits with notes of raspberries. While full of flavour, this wine is quite light in body, making it perfect to drink on its own or with cured meats.