

## 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.

### ROSÉ SALENTO IGT

**Grapes:**

100% Negroamaro.

**Vineyard:**

The Negroamaro grapes are selected from low-yielding vineyards on the Salento Peninsula, in a high-quality wine producing area just south of Lecce. The Negroamaro grapes are selected from a number of small growers, with whom we have built up excellent relations over many years. We work closely together on the decision when to pick our grapes as it is crucial to time this moment exactly right in order to make our zesty fresh, fruit-packed but delicately flavoured rosé.

**Harvest:**

The grapes are hand-picked in the second half of September when they are perfectly ripe.

**Vinification:**

The grapes are de-stemmed and soft-crushed. Once the grapes are in the fermenter, we carry out a salasso (removing the juice from the bottom of the fermenter). This gives minimum skin contact, just enough to give the wine its rosé colour, while keeping tannins as low as possible.

**Fermentation:**

At about 16-18 °C for about 10 days. After fermentation is complete, we keep the wine on its fine lees for around two months. We do not carry out malolactic fermentation in order to retain acidity and freshness.

**Winemaker's notes:**

A Rosé of real character, deliciously dry, with a bouquet of fresh strawberries and ripe summer fruits. Perfect to sip on its own and great with barbeque prawns and chicken.