

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.

SOAVE DOC

Grapes:

100% Garganega.

Vineyard:

Canaletto Soave comes from Veneto, north-eastern Italy. The vineyards are situated just outside Verona, where cool currents help the grapes to retain their aromatic character. The vines are trained using both the Guyot method and the 'pergola Veronese' on hills characterized by a soil of volcanic origins.

Harvest:

Grapes are harvested by hand in late September.

Vinification:

Grapes are immediately de-stemmed and pressed with short cold maceration.

Fermentation:

The must ferments for one week in steel tanks at a temperature of 16 °C. It is then refined for another 4 months in tank before it is bottled. No malolactic fermentation takes place in order to preserve freshness and acidity.

Winemaker's notes:

Elegant and round with aromas of vibrant grapefruit, this wine has a distinctive character enhanced by a subtle jasmine bouquet. Ideal with light risotto, fish, white meat dishes and Tartar.