

CANAILOLO

ROSSO TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha

Soil composition: tuff with clayey intrusion, rich in fine skeleton

Training method: Guyot, spur-pruning system

Elevation: 918 ft a.s.l.

Vines/ha: 2,400 vines/ha

Exposure: South-East

Vines age: 45 years

Harvest time: early October

First vintage: 2003

Production: 2,700 bottles



WINEMAKING & AGING

Varietal composition: 100% Canaiolo nero

Fermentation

Container: stainless steel tanks

Length: 14 days

Temperature: 79 °F

Maceration

Technique: on the skins

Length: 14 days

Aging

Container: 30hl stainless steel vats

Length: 14 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1.0 g/l

Acidity: 6.2 g/l

Dry extract: 24.4 g/l



FOOD PAIRINGS

Excellent with red-roasted meats, seasoned meats, and young and medium-aged cheeses.



TASTING NOTE

Deep ruby-red color with purplish nuances.

The nose is fruity, with notes of cherry, black cherry, and wild berries, plus a spicy note, especially black pepper, a typical grape varietal feature.

On the palate, it is very elegant, harmonious, fresh, and persistent, confirming the aromas perceived on the nose.

PRODUCER PROFILE

Estate owned by: Renato Spanu & Nadia Betti

Winemaker: Enrico Paternoster

Total land under vine: 12 ha

Winery production: 50,000 bts

Region: Tuscany (Italy)

