



CANAILO ROSSO TOSCANA IGT

WINE DESCRIPTION

Canaiolo is one of the oldest indigenous grapes of Tuscany which has been used in the past and is still used nowadays blended with Sangiovese to smooth its tannins. La Lastra is one of the few producers in Italy to produce a wine with 100% Canaiolo.

TASTING NOTES

Deep ruby red color with purplish nuances. The nose is fruity with notes of cherry, black cherry, wild berries, and spicy, especially of "black pepper", a typical grape varietal feature. On the palate it is very elegant, harmonic, fresh and persistent, confirming the aromas perceived on the nose.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Rosso Toscana IGT
Vineyard size:	1 Ha
Soil composition:	Tuff with clayey intrusion, rich in fine skeleton
Training method:	Guyot, spur-pruning system
Elevation:	280 m a.s.l.
Vines/hectare:	2,400/Ha
Exposure:	South East
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 (14 days at 26 °C)
Maceration technique:	On the skins for 14 days
Type of aging container:	Stainless steel vats of 30 HI
Length of aging before bottle:	14 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	< 1.0 g/l
Acidity:	6.2 g/L
Dry extract:	24.4 g/L



PRODUCER PROFILE

Estate owned by:
Renato Spanu and Nadia Betti
Winemaker: Enrico Paternoster
Total acreage of vine: 29 (12 Ha)
Winery Production: 50,000 bts
Region: Toscana

