

CANALETTO

# CANALETTO ABRUZZO

## MONTEPULCIANO

ABRUZZO • ITALY • EUROPE

### TECHNICAL DETAILS

#### The Estate

The Montepulciano grapes are grown in selected vineyards in the Pescara and Chieti provinces of Abruzzo, central Italy. All the vineyards are on hillside slopes of around 300-400 m above sea level

#### Wine Making

The grapes are carefully hand-picked in late September and early October. The grapes are de-stemmed, then, very gently, crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation. Fermented at temperature controlled for 7-10 days. 30% of the wine is aged in oak barrels for 12 months and 70% for the same period in stainless steel.

#### Food Suggestions

Pairs well with beef, pasta, veal, and pork.

### TASTING NOTES

A rich red wine, with layer upon layer of damson and Morello cherry flavors and a long elegant finish.

**100% Montepulciano grape blend.**

**This wine contains allergens, sulfites.**

**SCAN >>**  
More About  
This Wine



### ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 13.5
- Class: Red

[WWW.CASAGIRELLI.IT/HISTORY/](http://WWW.CASAGIRELLI.IT/HISTORY/)

### VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

