

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

