



## CANAILOLO I.G.T

**Colour:** Deep ruby with purple notes

**Nose:** Fruity sweet and persuasive

**Taste:** Warm and soft tasting with long closure of sweet spices

**Grapes:** Canaiolo 100%

**Training system:** Spurred cordon, guyot

**Vinification technique:** Hand -picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10 days

**Aging:** new french oak barriques for 24 months

**Average production:** 1600 bottles