



Malenchini

CANAILO I.G.T. TOSCANA



Blend: 100% Canaiolo

Classification: I.G.T. Toscana

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Vinification process

As an ancient Tuscan grape variety, Canaiolo is able to best express the potential of our land. Vinified in purity, this wine with violet reflections is fresh and fruity, with round and lively tannins and surprising aromas of raspberry and wild strawberry. The fermentation takes place in stainless steel tanks at a temperature of 28°. The fermentation and break-up of the grape skin last for about 7 days.

Tasting notes

Colour: Ruby red with purple reflections.

Nose: Floral and fresh fruity notes of raspberry and wild strawberry.

Taste: Full and rich body with well-balanced tannins and a pleasant acid note that keeps it lively at the end. Balanced and harmonious, with good persistence.

Pairings: Cold cuts, fresh cheese, first courses. Pairing with fish-based dishes is also interesting.

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