



Castello della Paneretta



## CANAILOLO

*Indicazione Geografica Tipica*

<i>Colour</i>	Deep ruby with purple notes
<i>Nose</i>	Fruity sweet and persuasive
<i>Taste</i>	Warm and soft tasting with long closure of sweet spices
<i>Grapes</i>	Canaiolo 100%
<i>Training system</i>	Spurred cordon, guyot
<i>Vinification technique</i>	Hand -picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10 days
<i>Aging</i>	New french oak barriques for 24 months
<i>Average production</i>	1.600 bottles

*Distributed in Italy by Pellegrini Spa [www.pellegrinispa.net](http://www.pellegrinispa.net)*