



## CANAILOLO

Toscana, Italy

Ascione-Alongi

### Method & Production

Manual harvesting of the Canaiolo grapes. Long maceration on the skins for 18 + days, and fermentation in stainless steel. Aging in cement until release.

### Tasting Notes

Clear and very bright ruby, it has beautiful transparency in the glass. The nose has scents of wildflowers, rose, and violet, together with a mineral edge and spicy complexity. On the palate, it has an elegant tannic texture and remarkable freshness which perfectly complements the constant return of red fruit. A wine of great drinkability and very food flexible.

### Food Matching

Very food friendly; tomato-based pasta dishes, lean red meats, cured meat, and mature cheeses would all work well.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
AS0121	Canaiolo	Canaiolo	2021	13.0%	Cork	6x0.75lt	No	No	No	No