



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 |
|-----------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| AS0121 | Canaiolo | Canaiolo | 2021 | 13.0% | Cork | 6x0.75lt | No | No | No | No |