



TENUTA la PINETA

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Name	Canaiolo
Appellation	Toscana Canaiolo Nero IGT
Wine Description	Red Dry
Alcohol Content	14,5%
Vineyard Location	Castiglion Fibocchi – Arezzo
Grapes	Canaiolo Nero 100%
Vine Age	20 years old
Altitude	250 m above sea level
Exposure	South-East
Growing system	Guyot
Vines per hectare	5500/hectare
Yield per hectare	5 t
Harvest	By hand, with small boxes, second half of September and early October
Fermentation	Stainless steel tanks, temperature-controlled
Aging	12 months in cement tanks, 12 months in French oak tonneaux
Bottle refinement	12 months



Tasting Notes

Visual	Clear. Ruby red color, with garnet shades.
Olfactory	Very intense and complex. Fruity – especially cherries – and floral. Soft animal note on a spicy background.
Flavour	Fruity and warm, balanced by a nice acidity. Medium-body, intense and persistent.
Food pairing	White and red grilled or roasted meat, medium-aged cheese.