



LACANOSA

CANOSO
RED SPARKLING WINE SANGIOVESE
DRY



GRAPE VARIETY: 100% Sangiovese.

VINEYARDS: from 350 to 550 meters above sea level, free-standing espalier system; 5,680 vines per hectare.

VINIFICATION: delicate destemming and soft pressing with use of only free-run must, short maceration and draining. Slow fermentation at a temperature of 10 to 18 °C.

SPARKLING PROCESS: long Charmat method. With the second inoculation of two different select yeasts; fermented in steel for two days at 18 °C, then progressively reduced to 12 °C over the course of 60 days. Frequent Batonnage to bring temperature to 0 °C. At rest for another 30 days; subsequently, delicate filtering and then bottling.

AGING: three months in bottle at 15 °C. Slow fermentation at a temperature from 10 to 18 °C.

TASTING NOTES

Color: ruby red. **Aroma:** fresh with intense red fruit notes. **Flavor:** sweet and pleasantly tannic, intense with a lingering finish.

ALCOHOL CONTENT: from 12% to 13% IN VOL depending on the vintage.

SUGAR LEVEL: 32 grams per liter.

SERVING SUGGESTIONS: excellent with cold cuts and aged cheeses, rich pasta dishes, cotechino sausage and lentils.

IDEAL SERVING TEMPERATURE: 6-8 °C.

SHELF LIFE: two years (preferably).