

MALENCHINI



## I.G.T. TOSCANA CANAIOLO



**Production area**  
Antella – Florence

**Vineyard extension**  
17,5 hectares

Certified organic estate

**Soil composition**  
Medium Mixture, tending to clay

**Grape variety**  
100 % Canaiolo

**Plant density**  
Old vineyard 2.500 plants/ha  
New vineyard 5.000/6.500 plants/ha

**Altitude**  
200-300 metres above sea level

**Vinification**  
This wine is a blend of 100% of Canaiolo grapes. The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up of the grape skin lasts for about 7 days.

**Aging**  
In 20 hl oak barrels

**Organoleptic analysis**

**Colour**  
Ruby red

**Perfume**  
Red fruits

**Taste**  
Structured, balanced and harmonious