

CASTELLO DI MODANELLA



TUSCANY

Poggio L'Aiole Canaiolo Toscana IGT

Producer: Castello di Modanella

Grapes: 100% Canaiolo

Production Area: In the vineyard "Osteria" at 320 mt. above sea level near the village of Rapolan o Terme (SI).

Wine Making: Harvest takes place by hand from the end of September through the beginning of October. Crushing with destemming is followed by fermentation in vats for 15 to 20 days. This wine is then aged 12 to 14 months in cement tanks. Refinement in bottle for 1 year before marketing.

Tasting Notes: Dark cardinal red. Fresh, fruity with nice herbal overtones. Good concentration and structure, good balance.

Food Pairing: Pairs very well with typical traditional Tuscan first courses or light meat. A good experience with spicy fish soups.



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