



*Poggio alle Monache*

## AXIANUM

TOSCANA CANAIOLO

*Indicazione Geografica Tipica*

This Canaiolo, in its purity, expresses all the energy of the fruit; scents of redcurrant and Mediterranean aromatic herbs are quite evident. Its taste is rich and savoury and very pleasurable. It's a versatile wine, that can be paired either with Tuscan soups or meat dishes.



**Grape variety:** Canaiolo 100%



**Production area:** Chiusure di Asciano (SI) at 475 m.a.s.l.  
Soil: limestone, clay, marly sand and gravel



**Grape picking time:** Second decade of September



**Vinification:** Spontaneous fermentation at controlled temperature in cement, steeping for about 18 days



**Aging:** Second passage barrique and steel for about 1 year, then rests for about 3 months in bottle

### Taste notes



**Colour:** Brilliant, ruby red



**Scent:** Wild berries, flowers, aromatic Mediterranean herbs



**Taste:** Pleasant taste, smooth, tannic texture with a juicy, enveloping intense ending



**Alcohol content:** 13,5 %