

SOCIETÀ AGRICOLA
CANNETA



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CANNETA Brunello di Montalcino D.O.C.G.

Altitude: 400 meters above sea level.

Grapes: Sangiovese grosso 100%.

Aging: Total of at least 5 years, 3 of which in oak casks.

Color: Intense ruby red.

Bouquet: Rich and elegant with hints of mature fruit.

Taste: Elegant and very harmonious, slightly tannic with character.

Serving Temperature: 18-20° C. (65-68°F.).

Foods: Wild game. Steaks, grilled or roasted meat, aged cheeses.

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CANNETA BRUNELLO DI MONTALCINO 2020

Layers of fruit for a 2020 with ripe plums and berries. Full body with round, crunchy tannins and a savory finish. Plenty of complexity and length. A classic Brunello in many ways. Best after 2028.

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CANNETA BRUNELLO DI MONTALCINO 2019

Lots of dark fruits such as black berries, blue plums and violets with licorice undertones. Medium-to full-bodied with firm and chewy tannins. Refreshing acidity with a subtly spicy aftertaste. Healthy and balanced. Drink after 2028.