



CANNETA



SOCIETÀ AGRICOLA  
CANNETA



AZIENDA AGRICOLA  
IMORI



CANNETA®

MONTALCINO & MAREMMA



  
AZIENDA AGRICOLA  
**I·MORI**  
**FIRENZE**



# THE FAMILY



*The Giannelli family has been dedicated to viticulture since 1972, when the **I MORI** Agricultural Company was founded on the hills surrounding Florence, which owes its name to the mulberry trees that surround their home and which in Tuscan are called "Mori".*

*In 1997 the Giannelli family purchased the **Podere CANNETA** in Montalcino, and today, thanks to their dedication, the company has cellars and vineyards in the most suggestive areas of Tuscany and with the merger of the various estates in the **Società Agricola CANNETA** it is able to offer a wide range of Tuscan wines.*

*The winemaking tradition has been handed down for over 50 years from father to son and grandson, so much so that currently in the company there are three generations involved in the production of our wines.*



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## *Unique Elements*

*CANNETA and its wines have very ancient origins.*

*In 1556, when the Republic of Siena was besieged by the imperial army of Spain, Marshal Montluc reorganized the defense of the city and the territory of Montalcino where the Government of the Republic had retreated into exile. It is told that in the woods where CANNETA is located now, during one of these assaults, Marshal Montluc wet his cheeks with the red wine of this place to hide from the besieging army the paleness of his face due to the privations of war.*







# CANNETA

## *Brunello di Montalcino DOCG*

*Our Brunello di Montalcino is known and appreciated for its characteristics of balance and elegance.*

*The production of this wine is around 60,000 bottles per year.*

*The new and modern label recalls, albeit in a stylized way, the spears of the soldiers and the woods in which they camped during the battle of Montalcino in 1556.*

*We suggest serving it at a temperature of 18-20° C.*

*It pairs wonderfully with game, steak, grilled or roasted meats, elaborate dishes and mature cheeses.*



  
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**I.MORI**





## THE VINEYARDS: MONTALCINO



*10 Hectares of vineyards, mostly planted with Sangiovese, are distributed at an altitude between 360 and 400 meters above sea-level.*

*The microclimate is dry and ventilated.*

*The nature's ground is composed by clayey schists and marly limestones.*

*The vines are planted at spurred cordon.*





## THE VINEYARDS: MAREMMA



*5 Hectares of vineyards Sangiovese, Cabernet-Sauvignon and Vermentino at an altitude of 300 meters above sea-level.*

*The microclimate is dry and ventilated.*

*The nature's ground is composed by clays and conglomerates of Alberese limestone.*

*The vines are planted at spurred cordon.*





*25 Hectares of vineyards planted with red vines Sangiovese, Merlot, Cabernet-Sauvignon and white vines Manzoni Bianco, Chardonnay, Vermentino and Malvasia del Chianti.*

*The altitude swings between 160 and 200 meters above sea-level.*

*The microclimate is dry and ventilated.*

*The nature's ground is composed by clays and conglomerates of Alberese limestone.*

*The vines are planted at spurred cordon.*

## THE VINEYARDS:

Lastra a Signa - FIRENZE





# SOCIETÀ AGRICOLA CANNETA *REVIEWS*



JAMES SUCKLING.COM



## CANNETA BRUNELLO DI MONTALCINO RISERVA 2016

This is a really structured 2016 with plenty of fruit and lots of toasted wood. Chocolate and hints of caramel. Full and juicy with a savory undertone. It's really impressive and quite opulent. One for the cellar. Try after 2026.

JAMES SUCKLING.COM



## 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.

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## CANNETA ROSSO DI MONTALCINO 2022

A restrained wine with layered complexity from cinnamon, violets, roses, dried cherries and raspberries. This light- to medium-bodied interpretation shows velvety tannins soaked with flowers, crisp acidity and a savory, mineral finish. Drinkable now, but best in six months.

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## CANNETA SANT'ANTIMO ROSSO 2021

Black olives, tobacco and some wet leaves to the baked black cherries and chili chocolate. This is juicy and generous on the palate with some chewy tannins and some light, sweet-sour fruit at the end. Drink now.





THANK YOU



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