



CANNETA



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In the early 70's when farmers left the countryside for the town, the Giannelli family, instead, decided to redevelop their small farm "I Mori" which has gradually developed since then.

Today the company includes various farms and has extended its territory to 120 hectares of which 50 are vineyards and 15 olive-groves. We produce Chianti, Chianti Colli Fiorentini, Toscano Rosso and Bianco, Vin Santo del Chianti.

This particular area, surrounding the old castle of Malmantile, has the new vines. In 2001 was built a cellar for wine production, ageing and packaging. This cellar can also offer wine-tastings to the visitors, always been famous for its wonderful olive-oil. The company's 2000 olive trees produce an extra virgin olive oil which is sold under the prestigious brand of Laudemio.

Year after year the vineyards have being renewed with an accurate selection of

In 1997 the Giannelli family bought a new company, the Podere Canneta, situated in Montalcino, which produces Brunello di Montalcino, Rosso di Montalcino and Sant'Antimo wines. Canneta is 1000 meters far away from the old fortress of Montalcino: it is composed by 9 hectares of vineyards and 2 hectares of olive groves and surrounded by 30 hectares of thick forest.

Here, in addition to the enlargement of the vineyards, in 2003 has been added a new cellar for the wine production, packaging, storage and wine-tasting.

In 2003 the Giannelli family expanded their agricultural industry also in Maremma, in Cinigiano: a region famous for its vineyards. Between 2004 and 2005 these vineyards were used for the production of the DOC Maremma Toscana Vermentino and Maremma Toscana Sangiovese.

In 2004 the company bought and renovated a cellar for the wine-production, ageing, packaging and storage. From here we developed the wines of our brand "La Pietrosola".

Since 2015 all wineries merged into the Società Agricola CANNETA Srl, though mantaining the original brands and keeping to produce in full respect of the Tuscan tradition.

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Brunello di Montalcino Riserva 2016 DOCG

Altitude: 400 meters above sea level.

Grapes: Sangiovese grosso 100%.

Aging: Total of at least 6 years, 4 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 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.

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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.

JAMES SUCKLING.COM



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 DOC

Altitude: 400 meters above sea level.

Grapes: Sangiovese grosso 100%.

Aging: 1 year.

Color: Deep ruby red.

Bouquet: Intense, a scent of fruit and flowers.

Taste: Elegant and dry with a very good balance.

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

Foods: Spicy pastas, rice dishes, roasted red and white meat.

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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 DOC

Altitude: 400 meters above sea level.

Grapes: Sangiovese 60%, Cabernet Sauvignon 40%.

Aging: One year in barrique.

Color: Ruby red.

Bouquet: Intense, a scent of fruit.

Taste: Balanced, austere.

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

Foods: Spicy pastas, roasted red meat, cheeses.

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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.



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CANNETA Sangiovese Maremma Toscana DOC

Territory: Maremma Toscana, 300 meters above sea level.

Grapes: Sangiovese 90%, Cabernet-Sauvignon 10%.

Color: Intense ruby red.

Bouquet: Vinous, a scent of fruit.

Taste: Harmonious, sapid, slightly tannic.

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

Foods: Elaborate dishes, wild game, roasts and cheeses.



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CANNETA Vermentino Maremma Toscana DOC

Territory: Maremma Toscana, 300 meters above sea level.

Grapes: Vermentino 100%.

Color: Straw-yellow.

Bouquet: Soft, fresh and typical.

Taste: Dry, mellow and sapid.

Serving Temperature: 10-12° C. (50-53° F.).

Foods: Light pastas and soups, every kind of fish.



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CANNETA Toscana Rosso IGT

Territory: Born on the hills of central Tuscany this wine is a blend of grapes of our three different cellars (Montalcino, Florence and Maremma).

Grapes: Sangiovese 80%, Cabernet Sauvignon 10%, Merlot 10%.

Bouquet and Taste: This wine gives off a fresh and deep aroma and it is characterized by a rich and fruity flavor.

Foods: A good accompaniment to light and elaborate dishes, red and white meats.



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CANNETA Toscana Bianco IGT

Territory: It comes from a blend of grapes grown on our estates in Tuscany.

Grapes: Manzoni Bianco 50%, Vermentino 50%. These grapes give the wine a dry flavor, while the delicate aroma comes from fermentation at a controlled temperature.

Bouquet and Taste: This white wine gives off a fresh and deep aroma and it is characterized by a rich and enveloping flavor.

Foods: A good accompaniment to light dishes and to the most various kind of fishes.



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I MORI Chianti Riserva DOCG

Territory: On the hills surrounding Florence.

Grapes: Sangiovese 85%, Merlot 15%.

Color: Ruby red.

Bouquet: Intensely vinous, a scent of fruit.

Taste: Sapid, slightly tannic.

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

Foods: Tuscan cuisine, grilled meat, cheeses.



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I MORI Chianti Colli Fiorentini DOCG

Vineyard: Surrounding the Spicchiello farmhouse.

Grapes: Sangiovese 85%, Merlot 10%, Cabernet-Sauvignon 5%.

Aging: 1 year.

Color: Ruby red.

Bouquet: Intensely vinous.

Taste: Balanced, dry, soft.

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

Foods: A good accompaniment to roasts, grilled meat, game and typical dishes of Tuscan cuisine.



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I MORI Chianti DOCG

Territory: On the hills surrounding Florence.

Grapes: Sangiovese 85%, Merlot 15%.

Color: Ruby red.

Bouquet: A scent of fruit.

Taste: Dry, slightly tannic.

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

Foods: Wine for the entire meal, dishes of Tuscan cuisine.



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I MORI Vin Santo del Chianti DOC

Vineyard: On the hills surrounding Florence.

Grapes: Trebbiano and Malvasia.

Vinification: After 3 months of drying on mats made of cane.

Aging: 4 years in chestnut or oak casks.

Color: Amber.

Bouquet: Ethereal, intense.

Taste: Soft, velvety, mildly sweetish.

Foods: Dessert wine.



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I MORI LAUDEMIO Extra Virgin Olive Oil



Production Plant: Azienda Agricola I MORI - Lastra a Signa (FI)

Olives Variety: Frantoio, Moraiolo, Leccino, .

Olive groves: 9 Hectares

Annual production: 50 quintals

The olive-groves: The olive-groves of I MORI are located on the hills surrounding Florence, exactly in the locality of Malmantile, on an area of 9 hectares and they are made up from the following varieties: Frantoio, Leccino, Moraiolo, Pendolino.

The picking: The picking occurred by hand and takes place within the end of November of each year.

The storage: the picked olives are stored in fresh and aired places on layers not higher than 15 cms and not longer than 48 hours from the picking.

The pressing: The olives are grinded through mechanical olive-presses and the water's temperature in the brakes is around 28° Celsius.

The oil: The olive-oil is stored in steel vats. Before the bottling we filtered the oil by natural fall through a bed of cotton wool.

Tasting: A tasting commission of the Consortium of Laudemio submits the samples to an organoleptic examination and issues a judgement of suitability or not suitability.

Analysis: The suitable samples are submitted to a chemical analysis by the laboratory of the Chamber of Commerce of Florence.





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