



## Canale 2024

Made from the grapes of our vine fields in Valtellina, nestled just above the town of Tirano, Canale is one of our complex and harmonious white wines, characterised by a fine minerality and exquisite fruity notes.

— **BRAND**

Le Traverse

— **TYPE**

White Wine

— **AREA OF PRODUCTION**

Region: Lombardy  
Province: Sondrio  
Municipality: Tirano

— **GRAPE BLEND**

Sauvignon

— **APPELLATION**

Alpi Retiche di Sondrio IGT

— **TERRAIN COMPOSITION**

Sandy terroir, with granite and clay, poor in humus and highly permeable

— **YIELD**

800g/m<sup>2</sup>

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Grapes are already selected on the vine and placed in fruit crates. After delicate pressing, the turbid must is left to ferment on the lees in barriques for 3-4 years

— **AGEING**

Takes place in used barriques then in steel

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

5,9g/l

— **RESIDUAL SUGAR**

0,7g/l

— **LONGEVITY**

5 years

— **TASTING NOTES**

Intense straw yellow; complex on the nose with a fine minerality and an extensive aromatic range that varies from delicately grassy to elderberry and pepper; rich and fruity on the palate, supported by a good level of acidity. Remarkably bright and persistent

— **SERVING SUGGESTIONS**

Ideal served with bresaola, typical Valtellina cured meats, cheeses, meat and game birds.

— **SERVING TEMPERATURE**

7-9°C

— **SIZE**

75cl

