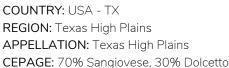
Duchman Family Winery Canto Felice





WINEMAKING: Canto Felice, true to its name meaning "Happy Song," artfully combines Sangiovese and Dolcetto harvested from select vineyards on the Texas High Plains, where ideal growing conditions allow these Italian varieties to develop their classic characteristics

while adding unique Texas terroir expression. The grapes are harvested at optimal ripeness, then fermented separately to preserve the distinctive qualities of each variety. Fermentation is carefully managed to retain vibrant fruit character while achieving the perfect balance of residual sugar and acidity. After blending, the wine undergoes aging in stainless steel, preserving its fresh fruit profile and allowing the natural harmony between the varieties to develop. The result is an off-dry blend that speaks to the Duchman Family Winery's commitment to creating approachable, food-friendly wines—perfect for casual gatherings and al fresco dining—that celebrate the successful marriage of Italian tradition and Texas terroir.

ALCOHOL BY VOLUME: 13.6%

AGING: Aging in stainless steel preserves vibrant fruit character

THE STORY

Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

PHILOSOPHY: Patience defines their approach—seen in their 4-5 year aging in French and American oak. Where art meets science, each variety develops its truest expression, creating wines that speak of both heritage and place.

BIOGRAPHY: Since 2008, Dave Reilly has brought this vision to life by working with dedicated Texas High Plains growers. His commitment to 100% Texas fruit, extended aging and varietal integrity has established Duchman as a producer of award-winning wines that showcase the remarkable dialogue between tradition and Texas expression.

THE ADJECTIVES

OVERALL: Vibrant, approachable red blend with balanced acidity

AROMAS / FLAVORS: Fresh strawberry, red cherry, raspberry, cranberry, subtle

spice, delicate floral notes, almond

MOUTHFEEL: Smooth, medium-bodied, softly rounded with refreshing finish

THE SELLING POINTS

Approachable blend for wine enthusiasts and newcomers alike **PAIRINGS**: Antipasto platters, pizza, grilled vegetables, Tex-Mex dishes, barbecued chicken, mild cheeses





