



Canaletto

Pinot Grigio
Delle Venezie DOC



REGION

Veneto

VARIETY

100 % Pinot Grigio

Vineyard: The grapes are selected from vineyards in northern Veneto. The characteristic microclimate gives the perfect pre-harvest conditions of cool nights and considerably hotter days. The result is excellent grape quality.

Vinification process: The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Prior to fermentation, the must is chilled to allow a natural separation of sediment and juice, after which selected yeast are added to initiate fermentation. Fermentation takes place on the skins in temperature controlled conditions not exceeding 16-18°C in stainless steel for approximately 15 days. The wine stays on the lees for about 40 days and rests for a while before bottling.

TASTING NOTES

Dry wine with floral notes and fresh flavors which provide a refreshing crisp finish.

FOOD PAIRINGS

This elegant wine is ideal on its own, or with creamy pasta sauces, fish dishes and white meats.