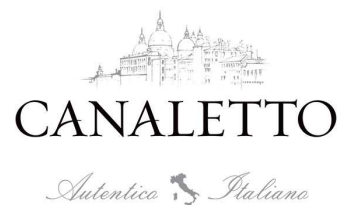




Canaletto

Pinot Grigio Rosé Delle Venezie DOC



REGION

Veneto

VARIETY

100% Pinot Grigio

Vinification: Grapes are de-stemmed and very softly pressed. Crushed grapes are refrigerated at a temperature of 10°C and placed in a pneumatic press for about 6-8 hours to dissolve the colors of the skins into the must and to give the wine its characteristic 'coppery' color. The must is separated from the solid elements.

Fermentation: After racking, selected yeasts are added to induce alcoholic fermentation, which lasts 8-10 days at a temperature between 16-18°C. The wine is then left for about 3-4 months on the fermentation lees, important for the structure and suppleness of the wine.

TASTING NOTES

An intense bouquet of citrus fruits with delicate mineral aromas, this dry elegant Rosé is deliciously fresh and well rounded.

FOOD PAIRINGS

This wine is a perfect accompaniment to white meat dishes, grilled or baked fish. Also ideal as an aperitif on its own.