

DeCanal



Pinot Grigio
Delle Venezie DOC



REGION

Veneto

VARIETY

100% Pinot Grigio

Climate: The combined influence of the mountains and Lake Garda offers a perfect micro-climate for the grapes.

Harvest: The grapes are carefully picked by hand in mid-September. Each vineyard is picked several times in order to pick each individual bunch of grapes at its optimum ripeness.

Vinification: The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a neutral separation of sediment, after which selected yeasts are added to initiate the fermentation. This takes place off the skins in temperature controlled conditions not exceeding 18°C (65°F) in stainless steel tanks for approximate 10 days.

TASTING NOTES

This Pinot Grigio is light green in color, quite full-bodied on the palate with a good structure and a strong backbone of refreshing acidity, with a well-balanced finish. It has a unique, crisp, fresh bouquet and a fruity, yet dry, well-balanced palate.

FOOD PAIRINGS

The perfect accompaniment to light Mediterranean cuisine such as poultry and fish – it can also be enjoyed as an aperitif on its own.