



CANALETTO

Offering the best traditional wines from the Venezie region, Canaletto wines are designed to suit the palate of today's modern international wine drinkers. Modern winemaking techniques combined with the highest quality grapes to produce approachable wines suitable for any occasion.

PINOT GRIGIO

DELLE VENEZIE DOC

LETTTO

... with floral notes
... which provide
... crisp finish

PINOT
GRIGIO
DELLE VENEZIE
DOC

AUTENTICO



Grapes:

Pinot Grigio.

Vineyard:

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

Harvest:

The Pinot Grigio grapes are carefully picked by hand in mid-September. Each vineyard is picked several times over in order to select each individual bunch of grapes at its optimum ripeness.

Vinification:

The grapes are de-stemmed and very gently soil pressed in a pneumatic press. Prior to fermentation the liquid is chilled to allow a natural separation of sediment and juice, after which selected yeast are added to initiate fermentation.

Fermentation:

Fermentation takes place off 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.

Winemaker's notes:

Canaletto Pinot Grigio is an elegant dry wine with floral notes and fresh flavours which provide a refreshing crisp finish. This stylish wine is ideal on its own, with creamy pasta sauces, fish dishes and white meats.

CASA GIRELLI
Italian winemakers since 1966

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