



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
ROSÉ

Grapes:

Pinot Grigio.

Vineyard:

The grapes are selected from vineyards in northern Veneto, in the north east of Italy which is considered one of the most representative Italian region for the production of wine.

Harvest:

The Pinot Grigio grapes are carefully picked by hand in mid-September.

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 colours of the skins in the must and to give the wine its characteristic 'coppery' colour. The must is separated from the solid elements through a soft pressing of the skins and decants naturally for 12-24 hours.

Fermentation:

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

Winemaker's notes:

An intense bouquet of citrus fruits with delicate mineral aromas, this dry elegant rosé is deliciously fresh and well rounded. This delicate rosé wine is a perfect accompaniment to white meat dishes, grilled or baked fish. Also ideal as an aperitif.

