



CANALETTO

Offering the best traditional wines from the Venezia 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

VENEZIA DOC

**Grapes:**

Pinot Grigio.

Vineyard:

The grapes are selected from vineyards located in the Venezia area. 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 soft 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:

Brilliant straw-yellow colour. Delicate and fresh at the nose, with fruity and floral scent. The palate is dry, fresh and well-balanced. A great choice as an aperitif or if paired with seafood or antipasti.