

## OVER 40 YEARS OF ITALIAN HISTORY

OFFERING A NEW ITALIAN WINE EXPERIENCE, CANALETTO WINES ARE DESIGNED TO SUIT THE PALATE OF TODAY'S MODERN INTERNATIONAL WINE DRINKER. THE PHILOSOPHY BEHIND CANALETTO IS TO MAKE WINES WHICH ARE DISTINCTLY ITALIAN, MODERN, VERSATILE AND TOTALLY APPROACHABLE. MODERN WINEMAKING TECHNIQUES COMBINED WITH THE HIGHEST QUALITY FRUIT TO PRODUCE APPROACHABLE WINES SUITABLE FOR ANY OCCASION.

## PINOT GRIGIO SPUMANTE *rosé*

### Grapes:

Pinot Grigio

### Vineyard areas:

The grapes selected for the production of the Canaletto Spumante Pinot Grigio Rosé are situated on hillside slopes in the Veneto area at about 200-250 mt. a.s.l. The altitude and winds bring cool nights, which contrast the very hot days granting the perfect conditions for quality white grape growing.

### Harvest:

The Pinot Grigio grapes are carefully picked by hand and de-stemmed in mid August. Before being softly pressed, skins are in contact with the must for approximately 48 hours in temperature controlled tanks to obtain its elegant pink color.

### Vinification:

The first fermentation takes place at temperature controlled conditions not exceeding 18 °C for approximately 8-9 days. The secondary fermentation takes place in cuvée close containers and lasts approximately 15 days.

### Winemaker's notes:

Soft-pink in color, Canaletto Spumante Pinot Grigio Rosé is delicate and elegant, with hints of wild berries on the nose. Perfect with pasta dishes in tomatoes sauce and as an aperitif.