

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
brut

Grapes:

Pinot Grigio

Vineyard areas:

The grapes selected for the production of the Canaletto Spumante Pinot Grigio Brut 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 in mid August - relatively early - in order to maintain a high level of acidity and retain the freshness required for a sparkling wine.

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 cuvee close containers and lasts approximately 15 days.

Winemaker's notes:

Straw-yellow in color, with greenish shades, Canaletto Spumante Pinot Grigio has fine bubbles, with a classic Pinot Grigio pear and green apple notes. Perfect for any occasion or simply as an aperitif.