



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CASA GIRELLI - "Canaletto"

Pinot Grigio delle Venezie DOC ramato

CASA GIRELLI
Italian winemakers since 1966

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• Grapes

Pinot Grigio



• Grapes origin

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



• Winemaking and Aging

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.



• Wine description

Colour: elegant pink colour

Bouquet: intense bouquet of citrus fruits with delicate mineral aromas

Taste: dry, elegant rosé deliciously fresh and well rounded



• Food and Wine pairing

Starters and first dishes



• Service temperature

8 - 10° C



• Analytic data

Alcohol content: 12,00 % vol.