



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

CASA GIRELLI - "Canaletto" Pinot Grigio delle Venezie DOC

CASA GIRELLI
Italian winemakers since 1966

CASA GIRELLI
Trento (TN) – viale Verona 182
Tel. +39 0461380800
info@casagirelli.it
www.casagirelli.it



• Grapes

Pinot Grigio

• Grapes origin

The grapes are selected from vineyards in northern Veneto. The microclimate gives the perfect pre-harvest conditions of cool nights and considerably hotter days. The result is excellent fruit quality in the grapes.

• Winemaking and Aging

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 takes place off the skins in temperature controlled conditions not exceeding 16-18°C in stainless steel for approximately 10 days. The wine stays on the lees for about 40 days and rests for a while before bottling.

• Wine description

Colour: straw yellow

Bouquet: dry with floral notes

Taste: fresh flavours which provide a refreshing crisp finish

• Food and Wine pairing

This stylish wine is ideal on its own, with creamy pasta sauces, fish dishes and white meats

• Service temperature

8 - 10° C

