

DeCanal represents modern, versatile and traditional wines from Veneto region.

PINOT GRIGIO

DELLE VENEZIE DOC



Grapes:

Pinot Grigio.

Harvest:

The combined influence of the mountains and Lake Garda gives a perfect micro-climate for grape growing. The grapes are carefully picked by hand in mid-September. Each vineyard is picked several times over in order to pick each individual bunch of grapes as optimum ripeness.

Vinification:

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate fermentation. Fermentation takes place off the skins in temperature controlled conditions not exceeding 18 °C in stainless steel for approximately 10 days.

Winemaker's notes:

DeCanal Pinot Grigio is light green in colour, quite full-bodied on the palate with a good structure and a strong backbone of refreshing acidity, with a well balanced finish. It has a unique crisp, fresh bouquet and a fruity, yet dry, well balanced palate. The perfect accompaniment to light Mediterranean cuisine such as poultry or fish, DeCanal Pinot Grigio can also be enjoyed as an aperitif.