



TASTING NOTES

Straw-yellow in color with greenish hues, Pinot Grigio is a light-medium bodied wine. On the nose it immediately shows a floral and fruity aroma, in particular apple and peach, maintaining a strong and fruity palate. Its sparkling acidity balances well with the soft character, recommending it as a pleasant and easy-to-drink wine.

Canali Pinot Grigio

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| COUNTRY | ABV |
| Italy | 12% |
| REGION | VARIETALS |
| Veneto | Pinot Grigio |
| APPELLATION | |
| DOC Delle Venezie | |

WINERY

Pinot Grigio stands out as one of the most known Italian white wine worldwide. It is a fresh and versatile wine that expresses its essence with a large range of foods and taste preferences.

The soil consists mainly of acid metamorphic rocks (phillite, schists), but it is also characterized by calcareous rocks (dolomite, limestone). Most of the area is covered by glacial deposits making the soil rich in mineral content, permeable, and is therefore ideal for the cultivation of the vineyards.

CULTIVATION

Carefully selected whole clusters of Pinot Grigio undergo soft pressing just hours after harvesting.

VINIFICATION

To preserve the purity of the grape variety and to allow a crisp, fresh taste to shine through the wine, the Pinot Grigio was slowly fermented in stainless steel vats at a controlled temperature. This time-consuming method of fermentation allows the essence of the grape to fully develop, bringing delicate flower aromas, fruit notes on the palate, a racy acidity, and a refreshing character.