

CANEVETTE

Brut Sparkling Wine

Pinot Grigio DOC delle Venezie



Producer	Ongaresca
Produced in	Costabissara - Vicenza
Sun exposure	South-east-facing hillside
Altitude	180-210m ASL
Soil type	Rich in tufa and clay
Vine training system	Rod and spur
Variety	100% Pinot Grigio
Vinification method	The grapes are crushed whole. The juice is then cold-stabulated for 24-36 hours. Racking, alcoholic fermentation at a constant temperature of 17-18°C. Secondary fermentation in autoclaves for 3 months.
Harvesting method	Manual, using 15kg crates
Vine density	Approx. 3800/ha
Alcohol	10.0% vol.
Characteristics	Straw yellow with greenish tints. The bubbles are fine and the froth persistent. On the nose, presents a pleasant floral aroma with notes of acacia flowers and white-fleshed fruits. Particularly round and harmonious in the mouth and also presents a pleasant, gradual development of effervescence on the tongue.
Food pairings	Great as a pre-dinner drink, it pairs well with most appetisers and is especially good with seafood dishes.
Serving temperature	6°C - 8°C