

Canapi Pinot Grigio Rosé

delle Venezie DOC

Grapes

100% Pinot Grigio

Vineyard area

North West of the **Veneto** region

Harvest

The Pinot Grigio grapes are carefully picked by hand during the **first week of September**.

Vinification

The grapes are destemmed and very gently pressed in a pneumatic press. In the meantime the must remains in **contact with the skins** for about 6/12 hours, giving the wine a lovely pink colour. Fermentation then takes place in temperature controlled conditions in **stainless steel tanks**, for approximately 10-15 days, allowing our Pinot Grigio Rosé to develop its typical fruity aromas.

Tasting notes

Canapi Pinot Grigio Rosé has a **delicate pink colour**, with the typical copper nuances of the Pinot Grigio grape. On the palate it is **silky and smooth**, with **crisp and lingering raspberry flavours**.

To serve

The wine is **harmonious** and **delicious**, perfect on its own or with barbecued food and Asian dishes.

