

CANAJA

VENETO BIANCO

INDICAZIONE GEOGRAFICA TIPICA



GRAPE VARIETIES

White Veneto's grape varieties and Sauvignon Blanc

TASTING NOTES

Pale yellow in colour with greenish highlights.
Fruity aromas, nicely floral.

WINE MAKING

The grapes are hand-picked. Harvest time depends on the different kind of grape.

Grapes are chilled on the spot and moved from the vineyard to the winery, where they are destemmed and pressed.

Maceration follows and lasts for 12 hours.

Afterwards, the fermentation is carried on at controlled temperature of 10°-12° C.

The wine remains on its fine lees for approximately 6 months before bottling.

It is refined in bottle two months before commercial release.

Serving temperature:

10° - 12° C

Alcohol:

13,00% vol.

Formats:

Bottle 0,75 lt

FOOD PAIRINGS

Perfect for all meals.

It is excellent combined with delicate dishes such shellfish, with risottos and fish-based first courses.

