



CANEVETTE

Vino Spumante Brut

Pinot Grigio DOC delle Venezie

Producer	Az. Ag. Ongaresca
Production area	Costabissara - Vicenza
Exposure	Hilly south-eastern exposure
Altitude	180-210 mamsl
Soil type	Limestone, clayey
Training system	Spurred cordon
Varietal	100 % Pinot Grigio
Vinification	Pressing of the whole grapes. Soutirage, alcoholic fermentation at controlled temperatures. Refermentation takes three months in an autoclave.
Harvest	Manual in 15Kg crates
Density	3800/ha approx
Alcohol	10,00 % Vol.
Characteristics	A bright straw-yellow colour, with a tinge of green. The perlage is delicate and the mousse persistent. A light floral aroma with hints of acacia flower and white-fleshed fruit. Its well-rounded, harmonious flavour is accompanied by pleasing bubbles that develop progressively.
Pairing	Excellent as an aperitif, its comes into its own with hors d'oeuvres, and goes particularly well with all types of fish dishes.
Serve	at 6°C - 8°C

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