

Canevette

Pinot Grigio Spumante



Producer	Az. Ag. Ongaresca
Production area	Costabissara - Vicenza
Exposure	Hilly south-eastern exposure
Altitude	180 mamsl
Soil type	Tufaceous, clayey
Training system	Spurred cordon
Varietal	Pinot Grigio 100%
Year of plantinf of vines	2005
Density	3800/ha approx
Vinification	Pressing of the whole grapes. Must is cold-settled for 24-36 hours. Soutirage, alcoholic fermentation at controlled temperatures of 17-18 °C. Refermentation takes three months in an autoclave.
Harvest	Manual in 15Kg crates
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, it comes into its own with hors d'oeuvres, and goes particularly well with all types of fish dishes.
Temperature	Serve at 6°C - 8°C