

## VENETO

# CANELLA

Canella Owners: Alessandra, Lorenzo, Monica & Nicoletta

**Fast Facts**

**Owner:**  
The Canella Family

**Winemaker:**  
Alberto Caporal

**Established:**  
1947

**Location:**  
San Donà di Piave

**Province:**  
Venice



### THE HISTORY

The Canella winery was founded in 1947 after World War II by Luciano Canella. Luciano Canella's parents owned a small, family-style restaurant in San Donà di Piave. When his father died, Luciano and his sisters had to learn fast to help their mother with the restaurant, thriving in spite of the difficulties of wartime.

Luciano worked hard and grew into an enterprising teenager blessed with a dynamic, creative disposition and a keen palate for wine. He began to search the surrounding areas for the best wines to match his mother's cuisine when he thought about creating his own wine. He put this idea into action and set up a state-of-the-art winery specializing in Prosecco.

Since then, the Canellas have become Prosecco pioneers, as well as brilliant examples of Venetian creativity and entrepreneurial spirit. The brand and family of Canella come from the heart of the Conegliano appellation and have become almost synonymous with Prosecco itself.

Today, Luciano and his wife, Renata, have handed over control of the winery to their children: Alessandra, Lorenzo, Nicoletta, and Monica. Lorenzo, in turn, has brought his son, Tommaso, into the family business. In 2019 Alberto Caporal joined Canella, taking on the roles of winemaker and production director.

### THE TERROIR

Canella is located near the appellation's historical nucleus, Conegliano. The Canella vineyards are ideally located where the grapes ripen gradually resulting in an intense fragrance and distinctive acidity.

As of August 1, 2009, wines may only be labeled Prosecco if they have been produced in specific zones of northeastern Italy and if they carry the Prosecco DOC designation. In turn, the historic core areas of Prosecco Conegliano-Valdobbiadene and Colli Asolani, were upgraded to DOCG designation at this time.



**(NON-VINTAGE) PROSECCO BRUT DOC:**

From 100% Glera grown in Marca Trevigiana. The grapes are vinified by means of the Charmat method. A lengthy sojourn on the lees endows it with concentration and intensity of flavors. This is an extremely appealing spumante characterized by its lively aromas and fruit and the ideal balance of acidity and sugar, which renders it both mellow and fresh. Dry and persistent on the palate, it is a marvelous aperitif as well as

an all-around fish & fowl wine to accompany the entire meal or for pairing with fresh cheeses.



**PROSECCO ROSÉ "LIDO" DOC:** 85% Glera

and 15% Pinot Noir. The vines sit at an altitude of 0-820 feet above sea level on a mixture of rock and clay. The grapes are harvested in late September and ferment in stainless steel at a controlled temperature. The wine undergoes secondary fermentation using the Charmat Method for two months. A lovely shade of pink with fine and persistent perlage, the nose features fruity notes of cherry, wild berries and

delicate flowers. On the palate, it is fresh, vivacious and pleasingly dry, with excellent persistence.



**PROSECCO SUPERIORE DI CONEGLIANO VALDOBBIADENE "MILLESIMATO" DOCG:**

100% Glera from vines in Valdobbiadene. The finest grapes from each vintage are selected. The Charmat process is repeated throughout the year to guarantee product freshness and quality consistency. After fermentation, the wine is aged on the lees for one month. Straw yellow in color with fine perlage, the nose is fruity and crisp with mellow floral flavors.



**(NON-VINTAGE) PINOT NOIR BRUT ROSÉ:**

100% mountain-grown Pinot Nero from Trentino and area known for yielding exceptional Pinot Noir grapes. The vines face South and grow clay soil mixed with larger rocks. The grapes are handpicked in late September before being fermented in stainless steel for a maximum of six months. This wine combines the freshness and fruit of Canella sparkling wines with the seductive appeal of pink and the elegance of time

spent on its lees. Light pink in color, its bouquet is floral and appealing, the palate fresh and mellow at the same time: an ideal summer aperitif or the perfect match with fish dishes, including sushi.



**PROSECCO SUPERIORE DI CONEGLIANO VALDOBBIADENE EXTRA DRY "MILLESIMATO" DOCG:**

100% Glera from vines in the superior, hilly area between Conegliano and Valdobbiadene. The grapes undergo vinification using the Charmat process, which is repeated throughout the year in order to guarantee freshness and quality consistency. Soft butter yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit, the

palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. A delectable aperitif, the classic Prosecco versatility also makes it a fine accompaniment to the entire meal, particularly fish-based first courses, squid, caviar, prawns, and sturgeon.