



Canella



(Non-Vintage) Pinot Noir Brut Rosé

Grapes:	100% Pinot Nero
Region:	Trentino Alto-Adige
Exposure:	South
Altitude:	1,968 feet above sea level
Soil:	A mixture of rock and clay
Vine Training:	Guyot
Time of Harvest:	Early September
Vinification Process:	100,000 bottles The grapes are hand-picked and fermented in stainless steel before undergoing partial maceration on the skins.
Aging Process:	The wine undergoes secondary fermentation for six months using the regular Charmat/Martinotti method
Alcohol Content:	12.00%
Residual Sugar:	8 g/l
Tasting Notes:	The wine is a delightful, brilliant pink color with lively perlage, fragrant, fruity bouquet and a fresh, flavorful palate with gobs of character.
Winemaker:	Alberto Caporal
Cellaring:	Up to 2 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	An ideal aperitif or the perfect match with fish dishes, including sushi

Vegan Friendly, Not Certified