



# Canella



## (Non-Vintage) Prosecco Brut DOC

<b>Grapes:</b>	100% Glera
<b>Region:</b>	Veneto
<b>Vineyards:</b>	The vineyards in Marca Trevigiana
<b>Exposure:</b>	North/South/East/West
<b>Altitude:</b>	0-820 feet above sea level
<b>Soil:</b>	A mixture of rock and clay
<b>Vine Training:</b>	Sylvoz
<b>Vine Age:</b>	5-15 years
<b>Time of Harvest:</b>	Late September to Early October
<b>Total Production:</b>	100,000 bottles
<b>Vinification Process:</b>	Vinified using the Charmat method, this is a highly appealing spumante characterized by its lively aromas and fruit and the ideal balance of acidity and sugar, which renders it both mellow and fresh.
<b>Aging Process:</b>	A lengthy sojourn on the lees endows it with concentration and intensity of flavors.
<b>Alcohol Content:</b>	11.00%
<b>Residual Sugar:</b>	12 g/l
<b>Tasting Notes:</b>	Straw yellow with lively perlage, the bouquet is fresh, fruity and aromatic. On the palate, it characteristically combines softness and freshness thanks to perfectly balanced acidity and sugar.
<b>Winemaker:</b>	Alberto Caporal
<b>Winery Philosophy:</b>	The family and the terroir express themselves in each bottle. Tradition and modernity perfectly co-exist in a glass of Canella sparkling wine, satisfying both the palate and the soul and making every moment a special occasion.
<b>Cellaring:</b>	Up to 2 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	This wine is a marvelous aperitif, but also pairs well with fish, fowl, fresh cheeses, risotto, pasta dishes, and white meat

**Vegan Friendly, Not Certified**