



## Prosecco Superiore di Conegliano Valdobbiadene "Millesimato" DOCG 2018

<b>Grapes:</b>	100% Glera
<b>Region:</b>	Veneto
<b>Vineyards:</b>	A vineyards in Valdobbiadene
<b>Exposure:</b>	South/Southwest
<b>Altitude:</b>	820-1312 feet above sea level
<b>Soil:</b>	A mixture of rock and clay
<b>Vine Training:</b>	Sylvoz
<b>Time of Harvest:</b>	Mid September
<b>Total Production:</b>	750,000 bottles
<b>Vinification Process:</b>	The finest grapes from each vintage are selected. The Charmat process is repeated throughout the year to guarantee product freshness and quality consistency
<b>Aging Process:</b>	After fermentation, the wine is aged on the lees for one month
<b>Alcohol Content:</b>	11.00%
<b>Residual Sugar:</b>	10 g/l
<b>Tasting Notes:</b>	Straw yellow in color with fine perlage, the nose is fruity and crisp with mellow floral flavors.
<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>Bottled:</b>	Throughout the year
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	A delightful aperitif, the classic Prosecco versatility also makes it an excellent accompaniment to the entire meal, particularly fish-based first courses, cray, caviar, prawns, & sturgeon

**Vegan Friendly, Not Certified**