

VENETO

CANELLA SPECIALTY

Canella Owners: Alessandra, Lorenzo, Nicoletta & Monica

Fast Facts

Owner:
The Canella Family

Winemaker:
Alberto Caporal

Established:
1988

Location:
San Donà di Piave

Province:
Venice



THE HISTORY

The Canella winery was founded in 1947 after World War II by Luciano Canella. Luciano's parents owned a small, restaurant in San Donà di Piave. Luciano 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.

Canella Prosecco became a phenomenal success. Throughout the decades that followed, Luciano focused on spreading the word about his winery and branding his wines to make them easily recognizable.

However, the Canella family not only provides the world with fizz, fun, and freshness from Canella Proseccos; they have also become masters at blending those zesty bubbles with succulent fruit in delicious, colorful cocktails.

In 1988 Luciano had the idea to be the first to bottle Bellini. Up until this point, real Bellini was only enjoyed in Venice where the ingredients were available. The challenge Luciano faced was how to bottle the cocktail while retaining its pristine, juicy freshness. It took some trial and error, but ultimately Luciano was triumphant and more than 25 years later, the Canella's dream has come to fruition. Canella Bellini stands as a benchmark of freshness and a tribute to Venetian creativity and entrepreneurial spirit.

With the success of Bellini, the Canella winery turned its attention to other cocktails including a vibrant Blood Orange Mimosa and Pucchini, made from tangerines.

THE TERROIR

For each cocktail, Canella is only willing to work with the highest quality materials, which begin with Canella's sparkling wine.

From there, quality fruits are selected for each cocktail. In the case of Bellini, it was essential to the family that they were able to source quality white peaches. The Canellas agreed to emphasize freshness, and in 2004, they planted their peach orchards at San Donà.

They selected the Maria Bianca peach variety, which is renowned for its white pulp and flavorful juice. Maria Bianca's combination of intense aromas and fine pulp is preserved by gently blending the fruit with Canella's sparkling wine using state-of-the-art technology. By personally cultivating the fruit, the Canellas are able to achieve higher quality control and make sure that the fruit has fully ripened before picking.

In their Blood Orange Mimosa cocktail, Canella uses three varieties of oranges. These varieties are orchestrated to extract the best combination of flavors, fragrance, and color: Moro, known for its dark coloring, Tarocco which produces a sweeter taste than other varieties, and Sanguinello, which has delicate fruit pulp.



BELLINI: 75% Canella sparkling wine, 25% white peach juice, and a splash of raspberry juice. The key to this cocktail is fresh, top-quality raw material such as their own superb Prosecco, rare white peaches picked when perfectly ripe, and carefully selected raspberries. Canella employs no artificial flavoring or chemical tampering. State-of-the-art technology is used to ensure the product's ideal temperature and stability, and constant research serves to maximize quality.



BLOOD ORANGE MIMOSA: 75% Canella's sparkling wine and 25% juice and pulp of blood oranges from Sicily. The Canella's version enhances the original recipe by using sun-ripened Sicilian oranges to complement the chilled zest of the sparkling wine. The wine is vinified in stainless steel preserve the orange juice and at a constant low temperature. Canella's sparkling wine is mixed with the fruit juice and pulp in state-of-the-art, autoclaves. The proportions are 160-hl. of Prosecco and 20-hl. orange juice. Its wonderful balance of sugar content and acidity makes it an ideally refreshing aperitif. Canella's Blood Orange Mimosa is low alcohol and calories and is best enjoyed thoroughly chilled.



PUCCINI: 75% Canella sparkling wine and 25% Tangerine juice from Consorzio il Tardivo di Ciaculli. The wine is vinified in stainless steel at a constant low temperature which preserves the tangerine juice freshness and acidity. The wine is mixed with the fruit juice and pulp in state-of-the-art autoclaves. Brilliant yellow color. Very strong notes of tangerines, citrus and tangerine peel. In the mouth you can taste the strong sweetness of the tangerine, and in a second moment the good acidity of the sparkling wine. Very good as aperitif, perfect for brunch, or for after-dinner, try it with a splash of bitters.