



## Blood Orange Mimosa

<b>Grapes:</b>	75% Canella sparkling wine & 25% juice and pulp of blood oranges from Sicily
<b>Region:</b>	Veneto
<b>Vineyards:</b>	The hills and high plains near Treviso, with a very favorable, dry climate and excellent day/night temperature range
<b>Exposure:</b>	North/South/East/West
<b>Soil:</b>	Clayey-calcareous terrain
<b>Total Production:</b>	200,000 Bottles
<b>Vinification Process:</b>	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.
<b>Alcohol Content:</b>	5.00%
<b>Residual Sugar:</b>	80 g/l
<b>Tasting Notes:</b>	Brilliant canary orange color. Blood orange aromas leap from the glass with the Prosecco offering subtle notes of apple, pear, and white flowers. The mouth has a great texture and energy with the tanginess of fresh oranges.
<b>Winemaker:</b>	Alberto Caporal
<b>Owner's Comments:</b>	'In order to obtain and maintain such a high-quality wine cocktail- in the words of founder Luciano Canella (who is flanked by Alessandra, Lorenzo, Nicoletta and Monica) - we successfully implemented an exclusive procedure, ensuring the product is always as fresh and flavorful as if it had just been prepared, and guaranteeing its stability and consistency.
<b>Cellaring:</b>	Do not cellar
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Can be enjoyed as an aperitif in a chilled glass or with fresh fruit.