

Puccini



Grapes:	75% Canella sparkling wine, 25% Mandarin juice
Region:	Veneto (wine), Sicily (Mandarin)
Vineyards:	Vineyards in Marca Trevigiana (wine), Consorzio il Tardivo di Ciaculli (presidio Slow Food)
Vinification Process:	Stainless steel preserves the tangerine juice. It is held at a constant low temperature. Canella's sparkling wine is mixed with the fruit juice and pulp in state-of-the-art autoclaves.
Tasting Notes:	Brilliant yellow color. Very strong notes of mandarin, citrus and citrus peel. In the mouth you can taste the strong sweetness of the mandarin, and in a second moment the good acidity of the sparkling wine. Sensations of freshness, inviting you for a second sip!
Alcohol Content:	5.00%
Winemaker:	Alberto Caporal
Owner's Comments:	Puccini is Canella's "cocktail 2.0". While Canella guarantees quality wine, they decided to develop a co-marketing cooperation with someone who can guarantee for the fruit: the Consorzio "Tardivo di Ciaculli", a Slow Food Presidio. This mandarin is called "tardivo" (trad. late), because the harvest is in late February, later than the average harvesting of mandarins. This allows the tangerines to be very sweet and to match perfectly with the acidity of Canella's sparkling wine.
Cellaring:	Do not cellar
Closure:	Screwcap
Food/Menu Pairing:	Very good as aperitif, perfect for brunch. Perfect also after-dinner, try it with a splash of bitter