



Canella

Lido Prosecco Brut DOC



Grapes:	100% Glera
Region:	Veneto
Vineyards:	The vineyards in Marca Trevigiana
Exposure:	North/South/East/West
Altitude:	0-820 feet above sea level
Soil:	A mixture of rock and clay
Vine Training:	Sylvoz
Vine Age:	5-15 years
Time of Harvest:	Late September to Early October
Total Production:	100,000 bottles
Vinification Process:	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.
Aging Process:	A lengthy sojourn on the lees gives it great concentration and intensity of flavors.
Alcohol Content:	11.00%
Residual Sugar:	9 g/l
Tasting Notes:	Straw yellow with elegant and persistent perlage; Exceptionally generous, Lido features citrus, apple, pear and white peach. Low dosage makes for a pleasant and enjoyable experience. Just opened, it is fresh and clean, while perfect balance between all the components comes just seconds later.
Winemaker:	Alberto Caporal
Winery Philosophy:	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.
Cellaring:	Up to 2 years
Closure:	Cork
Food/Menu Pairing:	This wine is a marvelous aperitif, but also pairs well with fish, poultry, fresh cheese, risotto, pasta dishes, and white meat.

Vegan Friendly, Not Certified