



Canella

Prosecco Superiore di Conegliano Valdobbiadene "Millesimato" DOCG



Grapes:	100% Glera
Region:	Veneto
Vineyards:	A vineyards in Valdobbiadene
Exposure:	South/Southwest
Altitude:	820-1312 feet above sea level
Soil:	A mixture of rock and clay
Vine Training:	Sylvoz
Time of Harvest:	Mid September
Total Production:	750,000 bottles
Vinification Process:	The finest grapes from each vintage are selected. The Charmat process is repeated throughout the year to guarantee product freshness and quality consistency
Aging Process:	After fermentation, the wine is aged on the lees for one month
Alcohol Content:	11.00%
Residual Sugar:	10 g/l
Tasting Notes:	Straw yellow in color with fine perlage, the nose is fruity and crisp with mellow floral flavors.
Winemaker:	Roberto Pivetta
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
Bottled:	Throughout the year
Closure:	Cork
Food/Menu Pairing:	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

