



EMPSON & CO.
Experience Italy in a Wine glass



Cuvée 47

Cuvée Brut 47 is Canella's latest sparkler featuring a fabulous new look with a silver label. 80% Glera and 20% Chardonnay, the wine goes through fermentation using the Charmat method. Light straw yellow in color, its perlage is fine and persistent. Youthful, fresh, and fun as well as dry and balanced.

Wine exported to: Jamaica, Bermuda, Canada, USA, Puerto Rico, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Glera (Prosecco)

Fermentation container:

Stainless steel

| | |
|-----------------------------------|---------------------------|
| Length of alcoholic fermentation: | Max. 1 month |
| Type of yeast: | Selected |
| Fermentation temperature: | 18-22 °C (64.4°F-71.6 °F) |
| Length of maceration: | 1 month |
| Malolactic fermentation: | No |
| Aging containers: | Stainless steel |
| Container size: | 200 hL |
| Closure: | Natural Cork |



| | |
|--------------------|------------------|
| Organic: | No |
| Vineyard location: | Marca Trevignana |

Tasting Notes and Food Pairings

| | |
|------------|-----------------|
| Winemaker: | Alberto Caporal |
|------------|-----------------|