



EMPSON & CO.
Experience Italy in a Wine glass



Prosecco Superiore di Conegliano Valdobbiadene DOCG

One of the most precious traditions of the Veneto, Prosecco is the more popular name of a wonderfully fragrant and zesty native grape called Glera. Vinified using the Charmat method, this is an extremely appealing sparkler, showing a youthful freshness, relatively low alcohol content, and delicate perlage making it ideal for friendly aperitifs. The Canella family suggests tasting this sparkler in the unique Riedel crystal glass that was especially created by the family with the famous Austrian glass-makers to enhance the wine's aromas and fragrance.

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

Most recent awards

WINE SPECTATOR: 86



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



Vineyard

Organic:	No
Vineyard location:	Family-owned vineyards between Conegliano and Valdobbiadene in the province of Treviso
Soil composition:	Rock and clay
Vine training:	Sylvoz
Altitude:	250-400 (820-1,312 feet) above sea level
Exposure:	Southern/southwestern
Time of harvest:	Mid-September
Total yearly production (in bottles):	500,000



Tasting Notes and Food Pairings

Tasting notes:

Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit; the palate gracefully balances zesty acidity and a subtle hint of sweetness; a rich and silky-smooth texture.

Serving temperature:

Best served at 6-8 °C (42.-46.4 °F).

Food pairings:

Great as an aperitif or an all-round wine; pairs well with light vegetables, fresh cheese, white meat, fancy biscuits and fresh and dry fruits

Aging potential:

2 years

Alcohol:

Alcohol cont.: 11% by vol.

Winemaker:

Alberto Caporal