



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Spumante Rosé Brut

The Canella winery began in 1947 with Luciano Canella. His great interest in wine led him to work in his mother's restaurant, where he was put in charge of food-and-wine pairings, igniting a great passion for wine in him. This "thirst" turned into a desire for his own label. He finally set up a modern winery and specialized in Prosecco and wine-based cocktails. As it turned out, the enterprising founder had the vision and foresight to invest in what would become the best-selling spumante in Italy. The winery is now run by Luciano's children, Alessandra, Lorenzo, Nicoletta and Monica, as well as grandson Tommaso, who represents the third generation. Canella is located in the historic heart of the appellation - Conegliano - and the vineyards are located at the perfect altitude for gradual grape ripening, which leads to intense fragrance and perfect acidity. This dynamic city north of Treviso is also a national winemaking landmark, home to Italy's most ancient winemaking school (Scuola Enologica di Conegliano, founded in 1876). Made from pure Pinot Noir grapes grown in vineyards in the province of Trentino Alto Adige. Grapes are harvested by hand and go through partial maceration on skins. Using the Charmat method, fermentation takes place in stainless steel tanks at least six months. Time spent on lees gives it a concentrated and intense flavor. With a vibrant, luscious and inviting pink hue, the intense aromas of strawberry and raspberry are lifted by a fine, creamy perlage. The extended fruit-forward palate shows elegance, balance, a lingering freshness and a pleasant finale. Brilliant as an aperitif as well as with modern, light and refined cuisines, Mediterranean dishes and fish.

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

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## Most recent awards

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### Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Max. 6 month
Type of yeast:	Selected
Fermentation temperature:	18-22 °C (64.4-71.6 °F)
Length of maceration:	Max. 6 months
Malolactic fermentation:	No
Aging containers:	Stainless steel
Container size:	200 hL
Closure:	Natural Cork



### Vineyard

Organic:	No
Vineyard location:	Trentino Alto Adige
Altitude:	600 (1,968 feet) above sea level
Exposure:	South
Time of harvest:	Late September

Total yearly production (in bottles): 20,000 bottles yearly

## Tasting Notes and Food Pairings

**Tasting notes:** With a vibrant, luscious and inviting pink hue, the intense aromas of strawberry and raspberry are lifted by a fine, creamy perlage. The extended fruit-forward palate shows elegance, balance, a lingering freshness and a pleasant finale.

**Serving temperature:** Best served at 6-8 °C (42.-46.4° F).

**Food pairings:** Brilliant as an aperitif as well as with modern, light and refined cuisines, Mediterranean dishes and fish.

**Aging potential:** 3 years

**Alcohol:** Alcohol cont.: 12% by vol.; dry extract: 34.6; total acidity: 6.2; residual sugar: 7; pH: 3.2

**Winemaker:** Alberto Caporal