



EMPSON & CO.
Experience Italy in a Wine glass



Blood Orange Mimosa

Canella's Blood Orange Mimosa is a combination of sunny Sicilian summers and the coolest of Veneto's spring waters. Packed with wholesome vitamin C, low in calories and alcohol, it's utterly delicious, and you don't have to feel guilty drinking it! A refreshing and luscious cocktail perfect for any occasion.

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

Most recent awards



Winemaking and Aging

Grape Varieties:

80% Prosecco and 20% juice and pulp of Sicilian blood oranges (Moro, Tarocco and Sanguinello varieties)

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|---------------------------|-----------------|
| Fermentation container: | Stainless steel |
| Fermentation temperature: | 10 °C (50 °F) |
| Aging containers: | Stainless steel |
| Container size: | 200hL |
| Closure: | Cork |

Vineyard

| | |
|---------------------------------------|--------------------------------------|
| Organic: | No |
| Vineyard location: | Treviso with orange groves in Sicily |
| Soil composition: | Calcareous clay |
| Vine training: | Sylvoz |
| Time of harvest: | August |
| Total yearly production (in bottles): | 200,000 |

Tasting Notes and Food Pairings

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|----------------------|---|
| Tasting notes: | Light, fruity, refreshing and flavorsome; a juicy, zesty thirst-quencher. |
| Serving temperature: | Best served cold (8-10 °C, 46.4-50 °F). |
| Food pairings: | Best served as an aperitif. |
| Alcohol: | Alc. cont. 7% by vol. |
| Winemaker: | Alberto Caporal |