



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)

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

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