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Experience Italy in a Wine glass



Blood Orange Mimosa

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). This delightful Canella cocktail blends blood orange juice with Canella's refreshing Prosecco. The finest cultivars are used to achieve an ideal combination of flavor, fragrance and color: the Moro blood orange, with the darkest hues, Tarocco, the tastiest and sweetest, and Sanguinello, the most tender. 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