



EMPSON & CO.
Experience Italy in a Wine glass



Canella "Lido" Prosecco Brut

"The family and the terroir express themselves in each bottle. Tradition and modernity perfectly co-exist in a glass of Canella sparkling wine, satisfying both the palate and the soul and making every moment a special occasion."

Wine exported to:

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Glera

Fermentation container:

Stainless steel

Closure: Cork

Vineyard

Organic: No

Altitude: 0-820 feet above sea level

Exposure: North/South/East/West

Tasting Notes and Food Pairings

Tasting notes: Straw yellow with lively perlage, the bouquet is fresh, fruity and aromatic. On the palate, it characteristically combines softness and freshness thanks to perfectly balanced acidity and sugar

Serving temperature: Best served at 10-12 °C (46.4-50 °F).

Food pairings: Excellent aperitif and with fish, fowl, mild cheese, risotto, pasta, and white meat.

Aging potential: Up to 2 years

Alcohol: 11%

Winemaker: Alberto Caporal