



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: Canada, USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Glera

Fermentation container:

Stainless steel

Closure:

Cork



Vine training:

Sylvoz

Altitude:

0-820 feet (0-250 meters) above sea level

Exposure:

North/South/East/West

Time of harvest:

Late September to Early October

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:

: Straw yellow with elegant and persistent perlage. The exceptionally generous nose features citrus, apple, pear and white peach. Low dosage makes for a pleasant and enjoyable experience. Just opened, it is fresh and clean, while perfect balance between all the components comes just seconds later

Food pairings:

This wine is a marvelous aperitif, but also pairs well with fish, poultry, fresh cheese, risotto, pasta dishes, and white meat.

Aging potential:

Up to 2 years

Alcohol:

11%

Winemaker:

Alberto Caporal