



EMPSON & CO.
Experience Italy in a Wine glass



Canella Prosecco Rosé “Lido” DOC

85% Glera grape and 15% Pinot Noir. Canella Prosecco Rosé “Lido” DOC is a lovely shade of pink with fine and persistent perlage, the nose features fruity notes of cherry, wild berries and delicate flowers. On the palate, it is fresh, vivacious and pleasingly dry, with excellent persistence.

“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, Singapore, Australia, Turks and Caicos

Most recent awards



Winemaking and Aging

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|-------------------------|---------------------------|
| Grape Varieties: | 85% Glera, 15% Pinot Nero |
| Fermentation container: | Stainless steel |
| Type of yeast: | Selected |
| Aging before bottling: | 2 months |
| Closure: | Cork |



Vineyard

| | |
|-------------------|----------------------------|
| Soil composition: | A mixture of rock and clay |
| Vine training: | Sylvoz |
| Altitude: | 0-820 feet above sea level |
| Exposure: | North/South/East/West |
| Time of harvest: | Late September |



Tasting Notes and Food Pairings

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| Tasting notes: | A lovely shade of pink with fine and persistent perlage, the nose features fruity notes of cherry, wild berries and delicate flowers. On the palate, it is fresh, vivacious and pleasingly dry, with excellent persistence |
| Food pairings: | Very food-flexible, it goes particularly well with starters, pasta and risottos, and white meat. |
| Aging potential: | Up to 2 years |
| Alcohol: | 11% |

Winemaker:

Alberto Caporal

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