



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

Grape Varieties:	85% Glera, 15% Pinot Nero
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Aging containers:	Stainless steel
Aging before bottling:	3 months
Closure:	Cork



Vineyard

Organic:	No
Soil composition:	A mixture of rock and clay
Vine training:	Sylvoz
Altitude:	0-820 feet above sea level
Time of harvest:	Late September



Tasting Notes and Food Pairings

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