



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Cuvée 47

Cuvée Brut 47 is Canella's latest sparkler featuring a fabulous new look with a silver label. 80% Glera and 20% Chardonnay, the wine goes through fermentation using the Charmat method. Light straw yellow in color, its perlage is fine and persistent. Youthful, fresh, and fun as well as dry and balanced.

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**Wine exported to:** Jamaica, Bermuda, Canada, USA, Puerto Rico, Australia

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Glera (Prosecco)

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	Max. 1 month
Type of yeast:	Selected
Fermentation temperature:	18-22 °C (64.4°F-71.6 °F)
Length of maceration:	1 month
Malolactic fermentation:	No
Aging containers:	Stainless steel
Container size:	200 hL
Closure:	Natural Cork



Organic:	No
Vineyard location:	Marca Trevignana

## Tasting Notes and Food Pairings

Winemaker:	Alberto Caporal
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