



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.

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

Most recent awards



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
------------	-----------------