



EMPSON & CO.
Experience Italy in a Wine glass



Cuvée 47

The Canella winery began in 1947 with Luciano Canella. His great interest in wine led him to work in his mother's restaurant, where he was put in charge of food-and-wine pairings, igniting a great passion for wine in him. This "thirst" turned into a desire for his own label. He finally set up a modern winery and specialized in Prosecco and wine-based cocktails. As it turned out, the enterprising founder had the vision and foresight to invest in what would become the best-selling spumante in Italy. The winery is now run by Luciano's children, Alessandra, Lorenzo, Nicoletta and Monica, as well as grandson Tommaso, who represents the third generation. Canella is located in the historic heart of the appellation - Conegliano - and the vineyards are located at the perfect altitude for gradual grape ripening, which leads to intense fragrance and perfect acidity. This dynamic city north of Treviso is also a national winemaking landmark, home to Italy's most ancient winemaking school (Scuola Enologica di Conegliano, founded in 1876). 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



Vineyard

Organic:	No
Vineyard location:	Marca Trevignana



Tasting Notes and Food Pairings

Winemaker:	Alberto Caporal
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