



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



## Prosecco Brut DOC

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). From 100% Prosecco (Glera) grapes grown at various altitudes in the hills and high plains near Treviso, where the microclimate is mild and dry. Vinified using the Charmat method, this is an extremely appealing sparkler, presenting lively aromas and fruit. It has the ideal balance of acidity and sugar, making it pleasingly refreshing. Time spent on lees give it great concentration and intense flavors. Dry and persistent on the palate, it is a marvelous aperitif as well as an all-around wine. It is especially good with fish, poultry and mild cheese.

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

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## Most recent awards

**JAMES SUCKLING:** 90

**WINE SPECTATOR:** 89

**VINOUS:** 89

**WINE ENTHUSIAST:** 86

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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



## Vineyard

Organic:	No
Vineyard location:	The hills and plains over Treviso
Soil composition:	Rock and clay

Vine training:	Sylvoz
Altitude:	0-250 meters (0-820 feet) above sea level
Exposure:	Southern/eastern/western
Age of vines:	5-15 years old
Time of harvest:	Early September
Total yearly production (in bottles):	100,000



## Tasting Notes and Food Pairings

Tasting notes:	The most contemporary and international style of their wines; straw yellow with a delicate perlage; the nose shows distinctive aromas of fruit and citrus, which are confirmed on a crisp and refreshing palate.
Serving temperature:	Best served at 6-8 °C (42-46.4 °F)
Food pairings:	Aperitif, modern, light and refined cuisines. Mediterranean dishes, and fish.
Aging potential:	2 years
Alcohol:	Alcohol cont. 11% by vol; dry extract: 34.3; total acidity: 5.7; residual sugar: 12; pH: 3.2
Winemaker:	Alberto Caporal