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Experience Italy in a Wine glass



Valdobbiadene Prosecco Superiore Spumante DOCG extra dry millesimato

One of the most precious traditions of the Veneto, Prosecco is the more popular name of a wonderfully fragrant and zesty native grape called Glera. Vinified using the Charmat method, this is an extremely appealing sparkler, showing a youthful freshness, relatively low alcohol content, and delicate perlage making it ideal for friendly aperitifs. The Canella family suggests tasting this sparkler in the unique Riedel crystal glass that was especially created by the family with the famous Austrian glass-makers to enhance the wine's aromas and fragrance.

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

Most recent awards

WINE SPECTATOR: 86



Winemaking and Aging

Grape Varieties:	100% Glera
Fermentation container:	Stainless steel
Type of yeast:	Selected
Aging before bottling:	1 month
Closure:	Cork



Vineyard

Vineyard location:	between Conegliano and Valdobbiadene
Soil composition:	Rock and clay
Vine training:	Sylvoz
Altitude:	820-1,312 feet (250-399 meters) above sea level
Exposure:	Southern/southwestern
Time of harvest:	Late September to Early November
Total yearly production (in bottles):	500,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow. The nose has fruity aromas of peach, apple, pear and citrus fruit. The palate gracefully balances zingy acidity and a subtle hint of sweetness, richness, and silky-smooth texture.
Food pairings:	A delightful aperitif, the classic Prosecco versatility also makes it a fine accompaniment to the entire meal, particularly fish-based first courses, caviar, prawns, and sturgeon.

Aging potential:	2 years
Alcohol:	11%
Winemaker:	Alberto Caporal