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Prosecco Superiore di Conegliano Valdobbiadene DOCG

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). 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 suggest 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 wines 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 (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:	Family-owned vineyards between Conegliano and Valdobbiadene in the province of Treviso
Soil composition:	Rock and clay

Vine training:	Sylvoz
Altitude:	250-400 (820-1,312 feet) above sea level
Exposure:	Southern/southwestern
Time of harvest:	Mid-September
Total yearly production (in bottles):	500,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit; the palate gracefully balances zesty acidity and a subtle hint of sweetness; a rich and silky-smooth texture.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Great as an aperitif or an all-round wine; pairs well with light vegetables, fresh cheese, white meat, fancy biscuits and fresh and dry fruits
Aging potential:	2 years
Alcohol:	Alcohol cont.: 11% by vol.
Winemaker:	Alberto Caporal