



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

CANAH
PROSECCO DI VALDOBBIADENE
BRUT



IDENTITY CARD:

Name: Canah

Denomination: Prosecco Superiore di Conegliano Valdobbiadene Docg

Version: Brut

Grapes: Glera 100%

First year of production: 1995

Vintage: 2011

Area: Colline di Soligo

The Vineyard

Altimetry and exposure: 250 m. a. s. l. - south exposure

Vineyards age: 15 years

Yield: 135 q./ha

Breeding system: guyot/capovolto

Grape harvest: hand picking

The Cellar

Second Fermentation: in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. Version Brut

Volume: 11.5 % vol.

Sugar: 10-12 g/l.

The tasting:

Colour: pale straw yellow with green reflection

Flavour: fruity with flavour of green apple and field flowers

Taste: Harmonic taste of green apple, persistent body

The service

Food pairing: it is perfect as aperitif or as accompanying to meals such as risotto and shellfish. It can be served at the end of the meal with any dessert not very sweet, such as tarts, strudels or muffins

Label

