

# CANEVEL

SPUMANTI VALDOBBIADENE

## CASA CANEVEL PROSECCO DOC BRUT

Sparkling wine with a lively mousse and fresh aromas of fruit and flowers. Delicate but firm on the palate with good acidity and long-lasting aromas that are reminiscent of the nose.

### CLASSIFICATION

Prosecco DOC Brut

### ORIGIN

From alluvial terrain, mainly clay – limey. Rich in minerals and microelements which enable the cultivation of grapes which lend themselves well to the production of sparkling wines.

### GARPE VARIETIES

100% Glera

### VINIFICATION

Made using whole grapes with soft pressing and static racking off for around 8 hours at 15° C. Fermentation in stainless steel at a controlled temperature.

### SPARKLING METHOD

Using Martinotti or Charmat method. Refermentation at low temperatures (15-18°C) for 15 days and refinement for one month.

### TASTING NOTES

Light straw in colour it has a lively froth and a fine, elegant perlage. On the nose it gives out fulsome and intense fragrances, characterised by notes of pear and light floral aromas. Soft in the mouth, it has a good freshness with a lasting finish.

### FOOD PAIRINGS

Besides being an excellent aperitif, this spumante can be happily matched with all fish dishes such as salmon, shellfish and also with white meats.

### DATA ANALYSIS

Alcohol 11.20%,Vol. Sugars 10 g/l, dry extract 16.7 g/l, total acidity 5.30 g/l, pH 3.20.

