

CANEVEL

SPUMANTI VALDOBBIADENE

CASA CANEVEL PROSECCO ROSÉ 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 Rosé 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.

GRAPE VARIETIES

85% Glera, 15% Pinot nero

VINIFICATION

The two varieties are picked at their best ripening time, then softly pressed and their most is immediately racked off. The first fermentation happens at 14-19°C with selected yeasts, followed by decantation in stainless steel tanks at controlled temperature.

SPARKLING METHOD

Using Martinotti or Charmat method. Refermentation at low temperature 15°C for more than 2 months, continuing on the fine lees deposit for another month. Then follow stabilization and bottling.

TASTING NOTES

Onion peel in colour, it has a lively froth and a fine perlage. On the nose it gives elegant fruity notes, with roses and red berries scents. Full and round in the mouth, it has a good freshness with a dry 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 11.00% vol., residual sugars 10 g/l, dry extract 17 g/l, total acidity 5.50 g/l, pH 3.40.

