

PROSECCO SPUMANTE VALDOBBIADENE BRUT “CANAH”



VARIETAL COMPOSITION: Prosecco 100%

APPELLATION: Prosecco Spumante di
Valdobbiadene DOC Brut

AREA OF PRODUCTION/ ORIGIN: Farra di
Soligo hills, doc area of Conegliano Valdobbiadene,
Veneto Region, Italy

VINIFICATION: in white, using the Charmat
method. The wine undergoes secondary fermentation
in stainless steel tanks. This product symbolizes the
value of tradition, expressed by the sparkling character
of the wine and reposed in this exclusive bottle.

ALCOHOL CONTENT: 11,5% vol.

TOTAL ACIDITY (as tartaric acid): 5,30 – 5,80 g/l

RESIDUAL SUGAR: 10-12 g/l

ORGANOLEPTIC FEATURES:

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

Culinary Suggestions:

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 or struedels.

Time of preservation: 18 months

Serving Temperature: 8°-10° C

LATEST AWARDS and MENTIONS

BIOFACH 2007: Golden Medal

WINE AND SPIRITS May 2007: 91 points

EUPOSIA: 85 points

GAMBERO ROSSO 2008: 2 glasses

SPUMANTE D'ITALIA 2008: 4 ½ spheres