

CANEVEL

SPUMANTI VALDOBBIADENE

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

The jewel in Canevel's crown right from the beginning: an exceptional wine for elegance and balance combined with the intense aromas of apples, wisteria and acacia flowers.

CLASSIFICATION

Valdobbiadene Prosecco Superiore DOCG Extra Dry

ORIGIN

Originates from hills of approximately 300 meters height, which are notable for their steep conical slopes standing out from the plains. The soil is shallow and is made up of sandstone and conglomerates. The high percentage of sand means they are free draining.

GRAPE VARIETIES

100% Glera.

VINIFICATION

Made using whole grapes with a soft pressing and static racking off for around 8 hours at 15° C. Fermentation in steel at a controlled temperature (15-18°).

SPARKLING METHOD

Martinotti (or Charmat) method with Canevel Setàge protocol. Low temperature (12-14°C) refermentation and lengthy maturation on fine yeast deposits.

TASTING NOTES

Light straw in colour, with a green tint and an abundant froth and a fine, elegant perlage. On the nose presents overwhelming notes of apple, with sustained back notes of fresh wisteria and acacia elegant and structured, characterised by sharp fruit notes and a long lasting finish.

FOOD PAIRINGS

Excellent as an aperitif. Lovely with fish starters, fish salads, crudites and starters such as fish risotto.

DATA ANALYSIS

Alcohol 11.36%, Vol. Sugars 15 g/l, dry extract 16.5 g/l, total acidity 5.32 g/l, 3.32 pH.

