

OVER 40 YEARS OF ITALIAN HISTORY

OFFERING A NEW ITALIAN WINE EXPERIENCE, CANALETTO WINES ARE DESIGNED TO SUIT THE PALATE OF TODAY'S MODERN INTERNATIONAL WINE DRINKER. THE PHILOSOPHY BEHIND CANALETTO IS TO MAKE WINES WHICH ARE DISTINCTLY ITALIAN, MODERN, VERSATILE AND TOTALLY APPROACHABLE. MODERN WINEMAKING TECHNIQUES COMBINED WITH THE HIGHEST QUALITY FRUIT TO PRODUCE APPROACHABLE WINES SUITABLE FOR ANY OCCASION.

PROSECCO DOC BRUT

Vineyard:

Grapes are grown near the graceful slopes of Valdobbiadene, next to the beautiful hill-top town of Conegliano in the Veneto region, northern Italy. The most common form of cultivation is Sylvoz and Guyot. The number of vines per hectare is from 3500 to 4000.

Soil:

Predominantly hilly of morainic origin.

Vinification:

White vinification. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

Winemaker's notes:

Rightly evanescent, with a fine and persistent perlage. It features a pale straw yellow colour with greenish shades. The aroma is fruity, with hints of apples, citrus and grapefruit. It shows pronounced notes of wisteria in bloom and acacia flowers. A full body wine, fresh and subtle, with a good level of acidity.

