

CANEVEL

SPUMANTI VALDOBBIADENE

TERRE DEL FAÈ VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA BRUT

Part of a unique natural vineyard framework surrounded by luxuriant woods, the hills of the prized Faè vineyard are the source of this eponymous cru production: an Extra Brut sparkling with a crisp, dry taste and delicate aromas of blossom, almonds and russet apples.

CLASSIFICATION

Valdobbiadene Prosecco Superiore DOCG Spumante Extra Brut

ORIGIN

The grapes come from a vineyard within a 23.000 square metres estate in the hills surrounding Refrontolo, roughly 220 m above sea level. The vines are planted in a density of 3.300 per hectare. The land is originally from prehistoric sea beds and consists of clay, sandstone and marl.

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. Fermentation continues until all fermentable sugars are exhausted.

TASTING NOTES

Bright straw yellow with a fine and persistent perlage. Delicate and elegant aromas of blossom from the vines, almonds and rennet apples on the nose. Lively and attractive acidity on the palate with a long, dry finish.

FOOD PAIRINGS

Apart from being an excellent aperitif, it can be considered as a Spumante for all occasions. It goes really well with flavoursome fish dishes such as cod or sardines in sour sauces.

DATA ANALYSIS

Alcohol 11.50% by vol., residual sugars 2 g/l, dry extract 16.2 g/l, total acidity 5.60 g/l, pH 3.21.

