

PROSECCO SUPERIORE DOCG MILLESIMATO CANELLA BRUT



TECHNICAL SHEET

ZONE	VALDOBBIADENE
GRAPE	GLERA
HARVESTING PERIOD	10/20 SEPTEMBER
PRODUCTION	135 Q.li/HA
VINIFICATION	/
REFERMENTATION	20/30 gg
MATURING	INOX
METHOD	CHARMAT

ANALYTICAL DATA

ACIDITY	5.4 g/l
ALCOHOL	11%
SERVING TEMPERATURE	7/8 °C
RESIDUAL SUGAR	10 g/l 1%

TASTING NOTES

PERLAGE	FINE AND PERSISTANT
OLFACTORY ANALYSIS	FLOREAL
TASTE ANALYSIS	AFTERTASTE DRY, QUITE TANNIC
BEST WITH	FISH, ALSO OILY
NAME OF THE WINE ON THE MENU	PROSECCO SUPERIORE DOCG MILLESIMATO CANELLA BRUT

BEST GLASS



CANELLA PRODUCT CODE (CODICE INTERNO)	01242
CUSTOMS CODE (NOMENCLATURA COMBINATA)	22041015
PALLET (PALETTA)	80
LAYER (STRATO)	16
CASE (CARTONE)	6
KG PALLET (including wood pallet) (KG X PALETTA)	747
KG CASE (KG X CARTONE)	9,2

BOTTLE SIZE (DIMENSIONI BOTTIGLIA)	9 cm x 32 cm
CASE SIZE (DIMENSIONI BOTTIGLIA)	w33 d18 h33
BOTTLE BAR CODE (CODICE EAN BOTTIGLIA)	8006233000604
CASE BAR CODE (CODICE EAN CARTONE)	4002859581712
LONGEVITY (PREFERIBILE CONSUMARE ENTRO)	1,5 years
CORK (TAPPO)	mushroom cap

Casa Vinicola Canella S.p.A.
Via Fiume, 7 30027 S. Donà di Piave (Ve)
Tel. +39 0421 52446 - Fax +39 0421 330262
www.canellaspa.it

