



ZONE	MARCA TREVIGIANA
GRAPE	GLERA
HARVESTING PERIOD	20 SEPTEMBER/10 OCTOBER
PRODUCTION	180 Q.li/HA
VINIFICATION	/
REFERMENTATION	20/30 gg
MATURING	INOX
METHOD	CHARMAT

ANALYTICAL DATA

ACIDITY	5,8 g/l
ALCOHOL	11%
SERVING TEMPERATURE	7/8 °C
RESIDUAL SUGAR	17 g/l

TASTING NOTES

PERLAGE	FINE AND PERSISTENT
OLFACTORY ANALYSIS	FLOREAL AND FRUITY
TASTE ANALYSIS	WELL-ORCHESTRATED , FINE, QUITE TANNIC
BEST WITH	AS IT SELF, WITH FISH
NAME OF THE WINE ON THE MENU	PROSECCO DOC CANELLA

BEST GLASS



CANELLA PRODUCT CODE (CODICE INTERNO)	01138
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)	8006233000215
CASE BAR CODE (CODICE EAN CARTONE)	4002859581217
LONGEVITY (PREFERIBILE CONSUMARE ENTRO)	1,5 years
CORK (TAPPO)	mushroom cap

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