



## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

**CANAH**  
PROSECCO DI VALDOBBIADENE  
BRUT



### IDENTITY CARD:

**Name:** Canah  
**Denomination:** Prosecco Superiore di Conegliano Valdobbiadene Docg  
**Version:** Brut  
**Grapes:** Glera 100%  
**First year of production:** 1995  
**Vintage:** 2012  
**Area:** Colline di Soligo

### The Vineyard

**Altimetry and exposure:** 250 m. a. s. l. - south exposure  
**Vineyards age:** 15 years  
**Yield:** 135 q./ha  
**Breeding system:** guyot/capovolto  
**Grape harvest:** hand picking

### The Cellar

**Second Fermentation:** in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. Version Brut  
**Volume:** 11.5 % vol.  
**Sugar:** 10-12 g/l.

### The tasting:

**Colour:** pale straw yellow with green reflection  
**Flavour:** fruity with flavour of green apple and field flowers  
**Taste:** Harmonic taste of green apple, persistent body

### The service

**Food pairing:** it is perfect as aperitif or as accompanying to meals such as risotto and shellfish. It can be served at the end of the meal with any dessert not very sweet, such as tarts, strudels or muffins

### Label

