CANEVEL

SPUMANTI VALDOBBIADENE

VALDOBBIADENE

PROSECCO SUPERIORE DI CARTIZZE DOCG

BRUT

This Brut is our current interpretation of the unique pedoclimatic characteristics of the hill of Cartizze, a real biosphere, considered the 'Grand Cru' of Prosecco.
The reduced sugar content makes it eclectic in combinations and ideal protagonist of the aperitif and contemporary table.

GRAPE VARIETIES

100% Glera.

TASTING NOTES

Look: bright straw yellow color with fine and elegant perlage.
Nose: hints of rose, apricot and saturnine peach, well integrated with traces of spring sage and a slight salty accent.
Palate: it expresses a balance between acidity and savory taste, freshness and minerality, resulting in a particularly appealing taste. Dry and persistent finish.

EXPERIENCE

An exclusive brut from a unique territory, a glass that expresses elegance and charm for a classy aperitif, also accompanied by finger food. It is perfect with shellfish and fish crudités, as well as with light dishes of Mediterranean and vegetarian cuisine.

SERVING TEMPERATURE: 10° C
ALCOHOL CONTENT: 11% vol.

750 ml