

## ***San Donà di Piave, Province of Venice***

*Established: 1947*

*Owners: Canella family*

*Winemaker: Lorenzo Canella*

*Viticulture: Conventional*



Prosecco, one of Italy's pre-eminent sparkling wines, hails from the hills near Treviso between Valdobbiadene and Conegliano. The area enjoys a gentle climate, protected by the alpine wall to the north, resulting in a wine that delivers sheer foaming joy. Just looking around the gently rolling hills is a joy as well - bathed as they often are in soft sunlight, they have a luminosity as if freshly painted by a Renaissance master. Prosecco is an indigenous variety and has been known as such for over 200 years, though its origins may be as Pulcino, a local wine famed in Roman times. Prosecco Conegliano Valdobbiadene was recently promoted to DOCG status, beginning with the 2009 harvest. DOCG status can only be given to a region, so in order to 'protect' Prosecco, the grape itself has been renamed 'Glera'.

Canella is the estate of the Canella family, established in 1947 by Lorenzo Sr. and now run by Lorenzo Jr., Alessandra, Nicoletta and Monica. Canella Prosecco was the first spumante to be awarded the Grand Gold Medal (Gran Medaglia d'Oro) at Vinitaly's International Competition in 1994.

The Canella vineyards are in the appellation's historical nucleus, Conegliano, at medium altitude and the site is blessed with ripening conditions that promote fragrance and finesse with moderated acidity. Soil variations tend to account for the different styles of Prosecco. The wines from the pebbly, calcareous terrain of the warmer eastern Conegliano are softer and fruitier than those from the higher slopes to the west around Valdobbiadene. Both have their place, but the extra richness one finds in Canella Prosecco promotes a greater scope as a food accompaniment.

### **N.V. Prosecco Superiore di Conegliano Valdobbiadene DOCG**

100% Prosecco (Glera) variety. Brilliant straw yellow with fine, persistent perlage and fruity aromas of peach, apple, pear and citrus fruit. The palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. Ideal as an aperitivo but perfect with seafood, especially shellfish.

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