

ETHICAWINES

earth, heart, hands.



Canaletto

Prosecco DOC Brut



REGION

Veneto

VARIETY

Glera

Vineyard: Grapes are grown near the graceful slopes of Valdobbiadene, next to the beautiful hill-top town of Conegliano.

Soil: Predominantly hilly, of morainic origin.

Cultivation method: Sylvoz and Guyot. 3500- 4000 vines per hectare.

Vinification process: White vinification. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

Tasting notes: Rightly evanescent, with a fine and persistent perlage. It features a pale straw yellow color with greenish shades. The aroma is fruity, with hints of apple, citrus and grapefruit. Pronounced notes of wisteria in bloom and acacia flowers. A full body wine, fresh and subtle, with a good level of acidity.

Food pairing: Ideal with light dishes, such as smoked salmon. Absolutely perfect on its own.