

CANEVEL

SPUMANTI VALDOBBIADENE

CAMPOFALCO SPUMANTE BIOLOGICO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

Outstanding cru from the organic Monfalcon vineyard made possible by: altitude of 300-400 m, extremely steep slope and ideal exposure.

Spumante with explosive floral strength, elegant and naturally soft thanks to the use of an extended Charmat method.

GRAPE VARIETIES

90% Glera, 10% Verdiso.

TASTING NOTES

Look: bright straw yellow colour with fine, persistent perlage.

Nose: intense aromas of white flowers and fruit like green apple.

Palate: the froth is lively and pleasant, the acidity refreshing.

Excellent persistent finish.

FOOD PAIRING

Excellent wine for aperitifs or spumante for the whole meal.

It pairs perfectly with fish in pasta, rice or soups, like *risotto alla marinara*, or as the main ingredient, like grilled fish.



SERVING TEMPERATURE: 8° C
ALCOHOLIC CONTENT: 11% vol.

