

CANEVEL

SPUMANTI VALDOBBIADENE

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

Setàge

A benchmark in the Canevel range: a dry and silky sparkling wine with delicate aromas of Golden delicious apples and spices. Canevel sparkling wines are characterized by subtle, elegant bubbles like silk, thanks to the original method called 'Setàge' (the term comes from 'seta', the Italian for silk). This process takes place slowly, at a low controlled temperature (between 12 and 14°C) with the use of selected yeasts. The result is a very fine bubble, softness, and a unique creaminess.

GRAPE VARIETIES

Glera and Chardonnay.

TASTING NOTES

Look: pale straw in colour, bright and lively with abundant froth and a fine, elegant perlage.

Nose: golden delicious apple and spiced aromas.

Palate: dry, soft yet characterful.

ENJOYING THIS WINE

The favorite aperitif on all occasions, to be sipped with fresh summer appetizers, vegetable crudités, sushi, oysters, and fish tartare.



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

