



SAN PIETRO DI FELETTO

CANÀGO

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

BRUT

NAME: Canàgo Conegliano Valdobbiadene

Prosecco Superiore D.O.C.G.

TYPE: BRUT

DENOMINATION OF ORIGIN: Conegliano Valdobbiadene

Prosecco Superiore D.O.C.G.

GRAPES: Glera 100%

AREA OF PROVENANCE OF THE GRAPES: San Pietro di Feletto

ALTITUDE VINEYARDS: 190 - 220 mt. a.s.l.

SOIL: morainic hills mixed soil predominantly clayey and calcareous

EXPOSURE: gyro-hill vineyards with south-west exposure

CLIMATE: temperate not excessively cold winters hot and

predominantly dry summers; rainfall ml 1,100

approx annual average.

SCHEME OF THE PLANT VINEYARDS: Sylvoz 1,20 x 3,20 mt.,
130 x 350 mt., 1,00 x 3,00 mt., double-arched cane 2,90 x 1,00 mt.

HECTARE PRODUCTION: 135 q./hectare

HARVEST: after the middle of September

VINIFICATION: destemming, pressing, fermentation on yeast,

stopping in steel tanks minimum 90 days

SPARKLING PROCESS: italian method Martinotti,

bubbling in autoclave

ANALYTICAL DATA: total acidity 5,70 g/l, PH 3,15

Alcohol content: 11,5% vol.

Overpressure: 5,20 bar

Residual sugar: 7 g/l

ORGANOLEPTIC ASPECTS: straw yellow colour, fine perlage and persistent fruity taste, finish that is slightly vegetal. Balanced in the mouth, ample, excellent persistence.

COMBINATIONS: must be served fresh at approx. 7 °C. Great throughout meal, as per Venetian tradition it goes perfectly with fish dishes and sausages.



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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA