

## DATA SHEET

### **CANAGO, CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG CASTELLALTA BRUT**

**NAME:** Canago, Conegliano Valdobbiadene Prosecco Superiore DOCG  
Castellalta,

**TYPE:** BRUT

**DENOMINATION OF ORIGIN:** Conegliano Valdobbiadene Prosecco  
Superiore DOCG,

**GRAPES:** GLERA 100%

**AREA OF PROVENANCE OF THE GRAPES:** San Pietro di Feletto

**ALTITUDE VINEYARDS:** 190 – 220 mt slm

**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 1100 approx annual average,

**SCHEME OF THE PLANT VINEYARDS:** Sylvoz, mt 1,20 x 3,20, mt 130 x  
350, mt 1,00 x 3,00,

**HECTARE PRODUCTION:** ql 135,

**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 5,6 g/l, PH 3,17,

Alcohol content: 11% vol,

Overpressure: 5,10 bar;

Residual sugar: 7 g/l,

**ORGANOLEPTIC ASPECTS:** straw yellow colour, fine perlage and persistent  
fruity tast, 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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