

Offering the best traditional wines from the Venezie region,
Canaletto wines are designed to suit the palate of today's modern international wine drinkers.

Modern winemaking techniques combined with the highest quality grapes to produce approachable wines suitable for any occasion.



EXTRA DRY BUBBLES

Grapes:

White grapes (mainly Glera, Trebbiano and Garganega).

Vineyard area:

This wine is the result of a cuvée of white grapes, coming from predominantly hilly or pre-hilly vineyards in the north-east of Italy, carefully chosen to give softness, harmony and fruitiness.

Harvest:

The grapes are harvested at the beginning of September and then soft pressed.

Vinification:

The first fermentation takes place in stainless steel tanks, at a controlled temperatures (16-18 °C), where selected yeasts are added. The second fermentation takes place inside low-temperature pressure tanks.

Winemaker's notes:

Canaletto Spumante extra dry is produced with the idea of creating a fresh and young sparkling wine, to drink at any time of the day, both during meals or as an aperitif at the end of the day. This wine is fresh and captivating, with a fruity and elegant bouquet, and a dry, mellow and persistent taste.

