

CANEVEL

SPUMANTI VALDOBBIADENE

VALDOBBIADENE

PROSECCO SUPERIORE DOCG EXTRA DRY

Setàge

A benchmark in the Canevel range: a dry and silky sparkling wine with delicate aromas of Golden delicious apples and fresh floral notes. 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.

TASTING NOTES

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

Nose: apple and fresh floral notes of wisteria and acacia.

Palate: balanced, elegant and structured.

ENJOYING THIS WINE

Ideal glass for an aperitif, it accompanies seafood salads, vegetable crudité, sushi, first courses such as 'risotto alla pescatora'. Try it with cream and strawberries.

This Valdobbiadene Setàge is also an ideal base for delicious cocktails.



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

