

# CANEVEL

SPUMANTE VALDOBBIADENE

## SAN BIAGIO

### SPUMANTE BRUT NATURE SUI LIEVITI

## VALDOBBIADENE

DOCG

“Col fondo” or “prosecco on the lees” was the first style of sparkling wine made in the Marca Trevigiana region, born at a time when there was not yet any alternative to refermentation in the bottle in the making of sparkling wines. The resulting wine is fresh, fruity, slightly acidic and a little rough in the first few months after refermentation, but then becomes gradually softer and more complex with age.

#### GRAPE VARIETIES

100% Glera.

#### TASTING NOTES

**Look:** pale yellow in colour with green tinged reflections and a characteristic veil. Fine and long-lasting perlage.

**Nose:** delicate aromas of blossom, apples, and citrus peel on the nose.

**Palate:** very dry on the palate with attractive, refreshing acidity. Delightful body and good length on the finish.

#### ENJOINING THIS WINE

San Biagio is an ideal aperitif, served chilled and with traditional cicchetti. Excellent with tasty summer salads, vegetarian first courses, fish crudité, salted cod, or sardines in saor. Perfect for summer picnics.

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



750  
ml

