



CUVÉE
BRUT
47
Canela

CUVÉE 47

TECHNICAL SHEET



ZONE	MARCA TREVIGIANA
GRAPE	GLERA, CHARDONNAY, PINOT BLANC
HARVESTING PERIOD	/
PRODUCTION	/
VINIFICATION	/
REFERMENTATION	20/30 gg
MATURING	INOX
METHOD	CHARMAT

ANALYTICAL DATA

ACIDITY	5,5 g/l
ALCOHOL	11%
SERVING TEMPERATURE	7/8 °C
RESIDUAL SUGAR	10g/l

TASTING NOTES

PERLAGE	FINE AND PERSISTENT CLASSIC
OLFACTORY ANALYSIS	NOTES OF BREAD
TASTE ANALYSIS	CRISP, FINE
BEST WITH	FISH, WHITE MEAT
NAME OF THE WINE ON THE MENU	CUVÉE BRUT 47

BEST GLASS



CANELLA PRODUCT CODE (CODICE INTERNO)	01247
CUSTOMS CODE (NOMENCLATURA COMBINATA)	22041015
PALLET (PALETTA)	80
LAYER (STRATO)	16
CASE (CARTONE)	6
KG PALLET (including wood pallet) (KG X PALETTA)	747
KG CASE (KG X CARTONE)	9,2

BOTTLE SIZE (DIMENSIONI BOTTIGLIA)	9 cm x 32 cm
CASE SIZE (DIMENSIONI BOTTIGLIA)	w33 d18 h33
BOTTLE BAR CODE (CODICE EAN BOTTIGLIA)	8006233101141
CASE BAR CODE (CODICE EAN CARTONE)	8006233201070
LONGEVITY (PREFERIBILE CONSUMARE ENTRO)	1,5 years
CORK (TAPPO)	mushroom cap

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