



CANAH

Organic and vegan

Conegliano Valdobbiadene Prosecco Superiore DOCG Brut

Canah is born from the Glera grapes of Refrontolo, crafted to express their uniqueness, quality, and natural character. Canah envelops the senses with notes of green apple and citrus, offering a savory sip with long-lasting aromatic persistence. Harmony emerges in every detail, accompanying everyday moments with an elegance that reflects its most authentic identity.



Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG
Type: Spumante Brut
Grapes: Glera
Area: Refrontolo - Treviso



VINEYARD

Soil type: Morainic hill, medium-textured, calcareous
Vineyards age: 15 - 40 years
Training system: Sylvoz, double inverted
Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Excellent as an aperitivo and as an all-around meal wine. Pairs beautifully with risottos, shellfish, and crustaceans.

CERTIFICATIONS



VEGAN



CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.
Alcohol content: 11,5 % Alc./Vol.
Residual Sugars: 8 g/l



TASTING

Colour: Pale straw yellow with greenish reflections.
Olfaction: Floral, with pronounced notes of green apple and citrus.
Taste: Savory, harmonious, and persistent.

Also available in Magnum and Jeroboam formats: **1.5 Lt., 3 LT.**