

Masi's San Biagio

scritto da Redazione Wine Meridian | 7 Dicembre 2024



Canevel is an established name in the Italian sparkling wine scene, particularly known for the art of “making Prosecco,” which involves possessing the technical and agronomic skills that enhance both the territory and the entire range of sparkling wines distributed in national and international markets.

Asserting that Canevel is a point of reference is a certainty. Furthermore, the ability to offer hospitality in this small yet captivating area of Veneto further enriches the overall value of the winery's work. Today we tasted the San Biagio, a brut nature sparkling wine, still on the lees.

This wine represents the connection to the first type of sparkling wine produced in the Marca Trevigiana area, a tradition that has not been abandoned by the producers. Made from 100% Glera, this sparkling wine stands out for its

freshness, one of its main strengths, along with excellent sapidity and equally outstanding acidity.

At first, the San Biagio envelops the mouth with its consistency, then reveals itself as smooth and fragrant on the palate, with a harmonious and very long finish. It is a complex sparkling wine, rich in the body and craftsmanship that make it fascinating, ready to be appreciated by many enthusiasts of this production technique, as well as being an excellent aperitif to fully enjoy its appeal.

We paired it with grilled lake fish, drizzled with a touch of EVO oil from Lake Garda, and it delivered cleanliness and balance, thanks to its perfect harmony.

Company Profile

Canevel Spumanti was founded in 1979 by Mario Caramel, a recognized expert and connoisseur of the sector. The company's mission is to produce exceptional sparkling wines in Valdobbiadene, the crown jewel of Prosecco.

“Canevel” in the local dialect means “small cellar,” the corner where the finest wines, along with their secrets and ancient traditions, are carefully preserved and safeguarded.

From the very beginning, Canevel has been guided by a forward-thinking vision of integrating the entire production chain, from the selection and care of the finest vineyards to vinification and sparkling wine production.

CANEVEL SPUMANTI

Via Rocat e Ferrari 17, 31049 – Valdobbiadene (Treviso) IT
segreteria@canevel.it – +39 [0423 975940](tel:0423975940)
<https://www.canevel.it>

