

Casanova

PROSECCO MADE WITH PASSION





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History of “Casanova”

The story of Maison «Casanova Prosecco» is founded in a passionate desire to create more than just a sparkling wine, but rather, like the Italian Masters, a work of art in a bottle. A masterpiece of lasting quality, where each bubble sparkles with the personality and charm of the legendary “Casanova”.

Carlo Parodi, CEO and the founder of Carat Lux Limited had the vision to bring the very best producers, marketing and design professionals together, to create a leading, quality driven wine to the market. The result, is an Italian wine of distinction and elegance. A unique and seductive Prosecco, which has already gained a reputation amongst the discerning palates of the world’s social elite.

The winery founded in the middle of the last century is one of the largest in Valdobbiadene, the birth place of the Prosecco Superiore. Years of experience and expertise combined with modern methods, go together to create the finest quality. With this marriage of exceptional wines and elegant design, we present for your pleasure and enjoyment - Casanova Prosecco. Indulge your senses.

The story is continued and we are sure “time that is given to enjoyment is never lost”.

G. Casanova



The Prosecco which makes the difference

Its story began in the wine growing region of Conegliano and Valdobbiadene, where only premium quality of prosecco is produced.

Using traditional Italian methods, Casanova Prosecco is produced exclusively from Glera grapes, which signifies its unique characteristics, a marriage of semi aromatics, light crispness and fragrant bouquet.

Casanova Prosecco produces exquisite wines: Superior Prosecco DOCG Extra Dry, Prosecco DOC Brut and Rosé Prestige in Spumante version Extra Dry, Henriette Cuvée.

From the pour to the first sip Casanova Prosecco excites your senses, the freshness and vitality of its fine bubbles, the aromas and clarity of glorious summer days, the fresh fruits dancing in harmony, exciting your taste buds. A drinkable, exquisite, elegant wine perfectly balanced, a sensational indulgence. The moderate alcohol level always invites you to linger over a second delightful glass.

Casanova Prosecco is a contemporary sparkling wine of today, a wine of premium quality and style. Indulge yourself in the pleasures of drinking Casanova, relax and enjoy its carefree sensations, today, tomorrow and always.

A glass of Casanova can truly be your perfect pleasure.



Casanova Prosecco Superiore

Casanova Prosecco D. O. C. G. Superiore
Millesimato 2014, Extra Dry

Production area: Vineyards situated in Valdobbiadene - the historic area of traditional production of Prosecco Superiore DOCG.

Denomination of wine origin: "Glera". Yield of grapes: 140 q/h.

Harvest: second week of September. The grapes are carefully picked only by hand. Vintage: Millesimato 2014. Produced in spumante version, the highest quality. Every bottle bears a special strip DOCG wines, with a unique identifying number. Sparkling winemaking method: Martinotti-Charmat.

Organoleptic features:

Colour: limpid, light straw yellow; perlage: fine persistent; flavour: fresh, harmonious, smooth, finish. The scent: pleasant and characteristically fruity with hints of ripe golden apple, peach and apricots. Elegant hints of acacia and wisteria.

Analytical values:

Alcohol content: 11% vol.; Acidity: 5.5 g/l; Residual sugar: 14 g/l.

Best temperature to serve: 6 °C degrees in flute glass.

It pairs excellently with desserts and petits fours, pastries, fruit tarts, fresh fish and savoury dishes that have a spicy element to express all its full and expressive personality.



Casanova Prosecco D.O.C.

*Casanova Prosecco Brut
Millesimato 2014 D. O. C*

Production area: Vineyards situated on the hills of DOC area, province of Treviso.

Denomination of wine origin: «Glera» .

Harvest: second week of September. Yield of grapes: 180 q/h.

Vintage: Millesimato 2014. Sparkling winemaking method: Martinotti-Charmat.

Every bottle bears the special strip DOC wines, with a unique identifying number.

Organoleptic features:

Colour: light straw yellow. Perlage: fine, tight and persistent

Flavour is dry, exceptionally elegant and pleasing with aristocratic background, particularly persistent. The well-round acidity helps to enchant the wine's strong personality and character. The scent is pleasant and characteristically fruity with hints of ripe golden apple, peach and apricots.

Analytical values:

Alcohol content: 11% vol.; Acidity: 5.6 g/l; Residual sugar: 12 g/l.

Best temperature to serve: 6-8 °C degrees in a flute glass.

It pairs excellently with fresh fish, chicken and turkey dishes, caviar and serves as an aperitif.

Available in standard format 0,75 litres and magnum 1,5 litres.



Casanova Rosé Cuvée

Casanova Rosé Cuvée Prestige

Extra Dry

Production area: Veneto region.

Denomination of wine origin: Pinot Noir and Raboso.

Harvest : Pinot Noir - first week of September.

Raboso - second week of September.

Sparkling winemaking method: Martinotti-Charmat.

Organoleptic features:

Colour: aristocratic pale rose with purple glints.

Bubbles: small density packaged and persistent bubbles.

Flavour: A bouquet full of sensual expressions with a pleasant fragrance of wild red berries, delicate fruits and hints of rose. Very classy and graceful. Freshness married with grace. Harmonious with sweet background sensations.

Analytical values:

Alcohol content: 12 % vol.; Acidity: 6,2 g/l; Residual sugar: 13 g/l.

Best temperature to serve: 8 °C degrees.

It pairs excellently with salmon and seafood, with sweet and savoury appetisers, shrimps, lobster and prawns and tuna carpaccio, fruits and light desserts and serves as an aperitif.



Casanova Rosé Limited Edition

Casanova Rosé Limited Edition

Cuvée Prestige, Extra Dry

Production area: Veneto region.

Denomination of wine origin: Pinot Noir and Raboso.

Harvest: Pinot Noir - first week of September. Raboso - second week of September. Sparkling winemaking method: Martinotti-Charmat.

Organoleptic features:

Colour: aristocratic pale rose with purple glints.

Bubbles: small density packaged and persistent bubbles.

Flavour: A bouquet full of sensual expressions with a pleasant fragrance of wild red berries, delicate fruits and hints of rose. Very classy and graceful. Freshness married with grace. Harmonious with sweet background sensations.

Analytical values:

Alcohol content: 12 % vol.; Acidity: 6,2 g/l; Residual sugar: 13 g/l.

Best temperature to serve: 8 °C degrees.

It pairs excellently with salmon and seafood, with sweet and savoury appetisers, shrimps, lobster and prawns and tuna carpaccio, fruits and light desserts and serves as an aperitif.

Available in standard format 0,75 litres and magnum 1,5 litres.



Henriette Cuvée Casanova

Henriette Cuvée

Casanova

Production area: Veneto region.

Denomination of wine origin: a surprising blend of «Glera» and other native white grapes varieties.

Harvest: first week of September.

Sparkling winemaking method: Martinotti-Charmat.

Organoleptic features:

Colour: light straw yellow with greenish reflections. Perlage: fine and persistent.

Flavour is dry, exceptionally elegant and pleasing with aristocratic background, particularly persistent.

The bouquet is very rich and intense, various tropical fruits and elderflower all dominated by the most intense hint of pear.

Analytical values:

Alcohol content: 11% vol.; Acidity: 5.5 g/l; Residual sugar: 12 g/l.

Best temperature to serve: 6-8 °C degrees in a flute glass.

It pairs excellently with fresh fish dishes and serves as an aperitif, excellent with dry appetisers, salads, hummus, delicate soups, horseradish, great with curry dishes.

Available in standard format 0,75 litres .

*Brand new elegant designed
bottle stopper*



*Brand new elegant black
cooler display*





Large ice- bucket



Small ice-bucket



Set di bicchieri Casanova

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