

# ENRICO®

## *Prosecco Perfecto !*



<b>WINE :</b>	Prosecco Brut v.s.a.q.
<b>PRODUCER :</b>	<b>BELLUSSI SPUMANTI s.r.l.</b> <b>VALDOBBIADENE, ITALY</b>
<b>GRAPE:</b>	Prosecco
<b>PRODUCTION AREA:</b>	The hilly area in the Province of Treviso
<b>SOIL:</b>	Clay
<b>CLIMATE:</b>	Mediterranean Cool
<b>MATURATION (riping):</b>	September 15 – September 30
<b>VINIFICATION:</b>	*White, with light pressing
<b>SPARKLING PROCESS:</b>	Charmat method
<b>ALCOHOL:</b>	11% volume
<b>SUGAR:</b>	12 grams per liter
<b>PRESSURE:</b>	4.8 to 5.2 atm.
<b>DESCRIPTION:</b>	A Sparkling White Wine obtained from the Prosecco grape using the Charmat method. It has a dry, but well-balanced flavour, which makes it ideal as an aperitif or as an accompaniment to all dishes.
<b>SERVE:</b>	Served chilled.
<b>STORING:</b>	Best enjoyed within one or two years of production.
<b>PRODUCTION:</b>	All phases of production are carried out in accordance with HACCP methods, in compliance with the hygiene regulations of food products.

\*White Vinification means that the grape skin is immediately separated from the juice in order to avoid the transfer of too much flavour and perfume from skin to juice.

IMPORTED BY **JACK POUST & COMPANY, INC.** NEW YORK, NY  
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