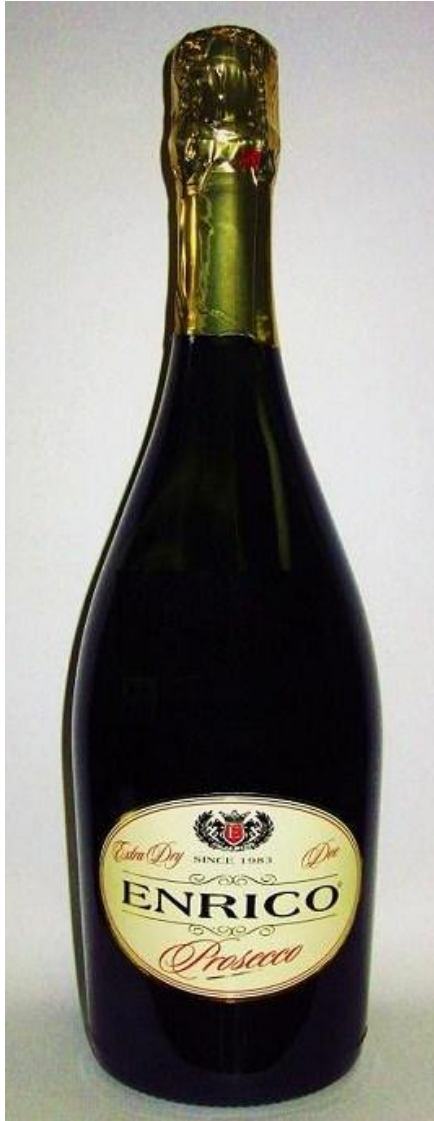


ENRICO EXTRA DRY

Prosecco Extra Dry D.O.C.



PRODUCER : **BELLUSSI SPUMANTI s.r.l.**
VALDOBBIADENE, ITALY

GRAPE:

The New DOC Regulations call for a blend of grapes with a minimum of 85% Prosecco Glera) and a maximum of 15% of alternative Pinots and/or Chardonnay.

PRODUCTION OF DOC PROSECCO:

Limited to a precise geographic area. Since August 2009. The production zone is restricted to 9 provinces (Belluno, Glorizia, Padova, Pordenone, Treviso, Trieste, Udine, Venezia and Vicenza just north of Venice).

SOIL: Clay
CLIMATE: Mediterranean Cool
MATURATION: September 15 – September 30
VINIFICATION: *White, with light pressing.
SPARKLING PROCESS: Charmat Method
ALCOHOL: 11% volume
SUGAR: 18 grams per liter
PRESSURE: 4.8 TO 5.2 atm

DESCRIPTION:

A Sparkling White Wine obtained from the Prosecco Grape using the Charmat Method. It is **less dry than Brut**, making it ideal as an aperitif or for those who prefer a softer taste on the palate.

SERVE: Served chilled.
STORING: Best enjoyed within 1 or 2 years of Production.

*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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