

ENRICO PROSECCO BRUT DOC

WINE :	Prosecco Brut v.s.a.q.
PRODUCER :	BELLUSSI SPUMANTI s.r.l. VALDOBBIADENE, ITALY
GRAPE:	Prosecco
PRODUCTION AREA:	The hilly area in the Province of Treviso
SOIL:	Clay
CLIMATE:	Mediterranean Cool
MATURATION (riping):	September 15 – September 30
VINIFICATION:	*White, with light pressing
SPARKLING PROCESS:	Charmat method
ALCOHOL:	11% volume
SUGAR:	12 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 has a dry, but well-balanced flavour, which makes it ideal as an aperitif or as an accompaniment to all dishes.
SERVE:	Served chilled.
STORING:	Best enjoyed within one or two years of production.
PRODUCTION:	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.



AVAILABLE IN:
Brut 750 ML and 187 ML

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