

ENRICO PROSECCO DOC ROSÉ

ENRICO Prosecco DOC Rosé is obtained from a selection of Glera and Pinot Nero grapes. It is a dry but fragrant wine, with hints of small red fruits and citrus notes. While maintaining an elegant and refined style, it is a fresh and versatile product. It is suitable to accompany moments of great conviviality and to be combined with any meal.



Available in 187ML

WINE: Prosecco DOC Rosé Brut

COLOR: Delicate light pink with slightly ruby reflections

GRAPE: 90% Glera, 10% Pinot Noir

PRODUCTION AREA: Viticultural areas of Veneto

SOIL: clay, calcareous

CLIMATE: Mediterranean - cool

VINIFICATION: Glera in white with soft pressing, Pinot Noir in red with maceration

SPARKLING PROCESS: Charmat method 60 days

STORING: Store in a cool place at a temperature lower than 15°C. Best enjoyed within one year of production and up to two years.

TOTAL SULPHUR 90 mg/l to 110 mg/l

ALCOHOL 11 %

SUGARS 9 g/l to 10 g/l

PRESSURE 4,8 atm. to 5,2 atm.

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