

# ENRICO PROSECCO DOC BRUT

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 the accompaniment to all dishes.

WINE:	Prosecco DOC
COLOR:	Straw yellow with golden reflections
GRAPE:	Glera
PRODUCTION AREA:	Province of Treviso
SOIL:	Clay, clay-limestone
CLIMATE:	Mediterranean - cool
VINIFICATION:	White, with light pressing and 70% max. output
SPARKLING PROCESS:	Charmat method
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 SULPHITES:	90 mg/l - 110 mg/l
ALCOHOL:	11 % vol. - 1,5 % vol.
SUGARS:	9 g/l - 10 g/l
PRESSURE:	4,8 atm. - 5,3 atm.
AVAILABLE FORMATS:	750ML and 187ML



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[www.jackpoust.com](http://www.jackpoust.com)  
[info@jackpoust.com](mailto:info@jackpoust.com)