

ENRICO®

Prosecco Brut Doc



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, Gorizia, Padova, Pordenone, Treviso, Trieste, Udine, Venezia and Vicenza) just north of Venice.

SOIL: Clay

CLIMATE: Mediterranean Cool

MATURATION (ripping): 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 an ideal aperitif and/or accompaniment to all dishes.

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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