



EMPSON & CO.
Experience Italy in a Wine glass



Prosecco Brut DOC

From 100% Prosecco (Glera) grapes grown at various altitudes in the hills and high plains near Treviso, where the microclimate is mild and dry. Vinified using the Charmat method, this is an extremely appealing sparkler, presenting lively aromas and fruit. It has the ideal balance of acidity and sugar, making it pleasingly refreshing. Time spent on its lees give it great concentration and intense flavors. Dry and persistent on the palate, it is a marvelous aperitif as well as an all-around wine. It is especially good with fish, poultry, and mild cheese.

Wine exported to: Jamaica, Bermuda, Canada, USA, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 91

WINE SPECTATOR: 89

VINOUS: 89

WINE ENTHUSIAST: 86



Winemaking and Aging

Grape Varieties:	100% Glera (Prosecco)
Fermentation container:	Stainless steel
Type of yeast:	Selected
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Marca Trevignana
Soil composition:	A mixture of rock and clay
Vine training:	Sylvoz
Altitude:	0-820 feet (0-250 meters) above sea level
Exposure:	Southern/eastern/western/northern
Age of vines:	5-15 years old
Time of harvest:	Late September to Early October
Total yearly production (in bottles):	100,000



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with lively perlage, the bouquet is fresh, fruity and aromatic. On the palate, it characteristically combines softness and freshness thanks to perfectly balanced acidity and sugar.
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Food pairings:	A marvelous aperitif, but also pairs well with fish, fowl, fresh cheeses, risotto, pasta dishes, and white meat
Aging potential:	up to 2 years
Alcohol:	11%
Winemaker:	Alberto Caporal