



**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.

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

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## 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



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.

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

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