



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Prosecco Superiore di Conegliano Valdobbiadine "Millesimato" DOCG

Vinified using the Charmat method, this is an extremely appealing sparkler, featuring lively aromas and fruit. This vintage blend (hence “Millesimato”) is made from the grapes that enjoy the best exposure. This is the finest expression of those unique characteristics that put Prosecco, a sparkling wine, in a class of its own. The youthful freshness, its relatively low alcohol content and easy, crisp style make it ideal for an evening with friends. Prosecco’s classic versatility also makes it a fine accompaniment for an entire meal, particularly fish first courses, caviar and prawns.

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

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### Most recent awards

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## Winemaking and Aging

Grape Varieties:	100% Glera (Prosecco)
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Max. 1 month
Type of yeast:	Selected
Fermentation temperature:	18-22 °C (64.4°F-71.6 °F)
Length of maceration:	Max. 1 month
Malolactic fermentation:	No
Aging containers:	Stainless steel
Container size:	200 hL
Closure:	Natural Cork



## Vineyard

Organic:	No
Vineyard location:	Province of Treviso, in the hilly area between Conegliano and Valdobbiadene
Soil composition:	Rock and clay
Vine training:	Sylvoz
Altitude:	250-400 (820-1,312 feet) above sea level
Exposure:	Southern/southwestern
Time of harvest:	Early September
Total yearly production (in bottles):	750,000



# Tasting Notes and Food Pairings

Tasting notes:	A beautiful straw yellow color and subtle perlage; fruity on the nose with crisp yet smooth floral flavors that close on a well-balanced, joyful note.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Best as an aperitif or all-round wine. A wonderful accompaniment for light vegetables, fresh cheese, white meat, fancy biscuits, fruit and dried fruit.
Aging potential:	2 years
Alcohol:	Alcohol cont.: 11% by vol.
Winemaker:	Alberto Caporal