



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
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:	1 month
Malolactic fermentation:	No
Aging containers:	Stainless steel
Container size:	200 hL
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard location:	The hills and plains over Treviso
Soil composition:	Rock and clay
Vine training:	Sylvoz
Altitude:	0-250 meters (0-820 feet) above sea level
Exposure:	Southern/eastern/western
Age of vines:	5-15 years old
Time of harvest:	Early September

Total yearly production (in bottles): 100,000

Tasting Notes and Food Pairings

Tasting notes:	The most contemporary and international style of their wines; straw yellow with a delicate perlage; the nose shows distinctive aromas of fruit and citrus, which are confirmed on a crisp and refreshing palate.
Serving temperature:	Best served at 6-8 °C (42-46.4 °F)
Food pairings:	Aperitif, modern, light and refined cuisines. Mediterranean dishes, and fish.
Aging potential:	2 years
Alcohol:	Alcohol cont. 11% by vol; dry extract: 34.3; total acidity: 5.7; residual sugar: 12; pH: 3.2
Winemaker:	Alberto Caporal