

M M M M...



ENJOY.

PREMIUM ITALIAN WINE WITHOUT PRETENSION



Prosecco DOC

Extra Dry Millesimato

87 Points - USA Wine Ratings

At Mmmm...Enjoy., we celebrate the unique & beautiful qualities that are exclusively Prosecco. We are not a cheap alternative to Champagne...we are a bold, young (at heart), energetically sparkling beverage perfect for celebrations or paired with food due to high acidity and balanced white fruit notes.



Nose/Flavor: refined & elegant with notes of peach, pear & flowers, with just a touch of sweetness to balance the high acidity and bring out the fresh fruit notes

Sensation: small, yet persistent bubbles (even hours after opening!)

Food Pairings: wonderful for celebrations, as an aperitif, or throughout the meal due to high acidity; excellent paired with seafood, light dishes and light desserts

Varietal: 100% Glera

Alcohol: 11.5% **Sugar:** 1.9 grams of Sugar per 4.5 oz glass (14 g/L)

Fermentation Method: Charmat

soft pressing, static decantation, fermentation in stainless; 2nd fermentation in autoclave with selected yeasts at controlled temperatures for 30 days



Chicago Women Owned



1.9 grams of Sugar per 4.5 oz glass



Strict Selection Process



No Unnatural Additives



Vegan Friendly



Gluten Free



Made in Italy

Prosecco DOC Additional Info:



Prosecco Storage:

Store in a cool, dry place & refrigerate for a few hours before opening. Once opened, enjoy up to a few days later with proper refrigerated storage with a high-quality prosecco wine stopper clamp

Why Charmat?

Contrary to what you may have heard, Prosecco undergoes 2nd fermentation in large steel tanks rather than in the bottle, not simply because it is less expensive. It is to make a tastier, more fruit-forward and well-balanced wine! Unlike Chardonnay or Pinot Noir (most common varietals used to make Champagne), the Glera grape is delicate.

In order to maintain the fresh, fruit-forward characteristics everyone loves so much about Prosecco, conducting the 2nd fermentation in large steel tanks versus in the bottle ensures the juice has less contact with the yeasts. You know how many Champagnes have a bready taste? In Classic Prosecco, we try to avoid this, as it can be too harsh for the Glera grape.

Why 30 Days?

Once again, when comparing Prosecco to Champagne, in order to maintain the fresh fruit characteristic, longer fermentation is generally avoided. 30 Days is generally the timeframe we find to maintain the fresh fruit qualities and create the right bubbles.

Note: Some producers make small batches for internal purposes of longer fermented proseccos in the bottle, but this is rare and very challenging to monitor in larger quantities, plus there is no guarantee of a positive outcome.

What about the Perlage (bubbles)?

The quality of our bubbles was very important to us. We did not want bubbles bursting (feeling like carbonation) or foaming in your mouth, like many proseccos.

Instead, our producer takes careful consideration throughout the fermentation process to ensure our bubbles are small, yet persistent. That way, even a couple hours after opening, or even after a few days with proper storage, each sip maintains a delightful effervescence.

What does Millesimato mean?

Millesimato indicates that a minimum of 85% of the wine is produced from grapes of the vintage indicated on the label (we use generally 100%). Unlike many sparkling wines that are labeled Non-Vintage or NV, by producing wines from a single vintage, we ensure you always receive the freshest, highest quality product unique to that vintage. That means we cannot blend a vintage with others to create a certain characteristic or uniformity - we must produce the best each year.

*Note: Unlike Prosecco classic, Prosecco Rosé is required to be Millesimato