



PRODUCT:	Il Posto	
VINTAGE:	NV	
GRAPES:	Glera (Prosecco)	Percentage: 100%
ORIGIN OF GRAPES:	DOC NV Prosecco Gattinara, Italy	Percentage: 100%
VINIFICATION:	Produced using the traditional Charmat method of secondary fermentation happening in tank. Fermented just above the "Brut" level of R/S, leaving a refreshing natural sweetness.	
ANALYSIS:	Alcohol: 11%	
	pH: 3.0	
	Sugar: 12.2 grams/L	
COLOUR:	Pale straw.	
NOSE:	Definite floral notes with white peach and even some pear coming through.	
PALATE:	Bursting with white fruits on the front palate - white pear, melon and lychee. Zingy acid permeating through to a very fresh, floral finish synonymous with traditional Prosecco.	
FOOD MATCH:	Cold seafood entrées; think Ceviche or Sashimi	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

IL POSTO is distributed by Rogue Wines Pty Limited.