



ProkeSo

Import. Passione e Qualità

ProKeSo

We at ProKeSo sell Prosecco from the Veneto region, and we want to make it easier for you. How are we planning to do that? With Prosecco Frizzante in kegs! Why? Just like that...



Reduced costs

A 24-litre keg replaces 32 bottles, reducing procurement costs through more efficient storage. Additionally, serving requires significantly less staff.



Increased revenue

Frizzante on tap can be ordered in larger quantities, which can lead to a higher profit margin. Additionally, by using keg barrels, a significantly greater number of guests can be served with sparkling wine, which can result in significantly higher revenue.

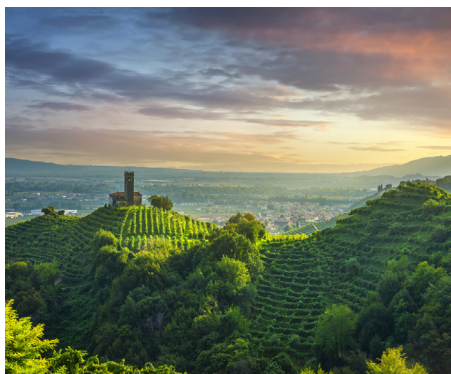
ProKeSo GmbH, Wilerstrasse 23, 9230 Flawil

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Time-saving

Frizzante served from a keg barrel can be poured directly, without the need to open multiple bottles. This saves time and increases efficiency in serving guests.



More sustainable

32 bottles are saved, which helps to reduce the amount of waste generated. Our keg barrel, when empty, can be compressed and disposed of. It is made of single-use plastic (PET) and is fully recyclable.

Origin of the Prosecco

Our partner produces in the heart of Veneto, the region that accounts for about one-fifth of the total Italian wine production. Here, between Lake Garda and the Piave River, vines flourish from the hills at the foot of the Alps to the vast plains. Some of the world's most famous wines are produced here.



Is it still possible to order from us in bottles?

Absolutely! If you're not ready to switch to kegs just yet but you're still impressed with our Prosecco Frizzante, we also offer the Delizioso Frizzante in 0.75l bottles.

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Bottle or keg

What	Bottle	Keg
Maximum consumption time after opening or tapping	within 1 day	within 1 month
Wine wastage	higher	lower
Quality loss	higher	lower
Serving temperature	not always correct	always correct
Table service	slow	fast
Capacity	6x 0.75l = 4.5l / case	24 l per keg.
Enclosure size	25 x 18 x 33cm	28 Ø x 55cm
Space requirement for 24 litres.	79'200 cm ³	43'120 cm ³
Disposal	cork, glass bottle, cardboard, seals.	PET
Impact of glass/PET weight on transportation costs	ca. 600-800g/l	ca 50g/l
Environmental impact of transportation	higher	lower
Delivery costs	higher	lower
Pallet capacity	limited (432l)	optimal (1008l)

Prosecco Frizzante in a keg

In Switzerland, the average consumption is 2.25 liters per person. Wine and sparkling wine mixed drinks like Aperol Spritz, Giselle, Veneziano, Hugo, etc. are becoming increasingly popular. All these drinks involve a lot of bottle handling. With the Prosecco Frizzante keg, you eliminate opened bottles, the need to chill or open bottles, carrying bottles, and minimize empty bottles and glass waste. It also helps save on return costs. After use, the keg can be easily compressed and disposed of.



The keg production system is a true technological innovation. The fully automated process aims to ensure the quality and traditional authenticity of the Frizzante. This is the only way the Prosecco Frizzante from Veneto can reach consumers in its unchanged form. The grapes used for wine production in the keg undergo careful quality controls and an improved selection process compared to traditional winemaking. The one-way keg perfectly accommodates the product, providing optimal protection against impact, excellent stackability, and superb handling. Made from single-use plastic (PET), it is fully recyclable, environmentally friendly, and compliant with EU and FDA regulations for food.

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Prosecco Keg System Installation

The Prosecco Frizzante keg can be connected to existing beer or beverage dispensing systems as it uses the same undercounter system. Alternatively, it can be installed in compact and mobile counter systems that are easy to install and maintain. When integrating the keg into an existing (undercounter) line, it is important to use wine-compatible stainless steel components (e.g., column towers, taps, couplings). On the other hand, over-counter systems are delivered ready for use and include the pressure regulator.

The necessary components include a tap with flow control, creating a line through which the sparkling wine flows, using a refrigerator to regulate the temperature (typically ranging from 2-5°C), using a pressure regulator to generate sufficient pressure for the sparkling wine to flow out of the keg. Compatible gases include nitrogen, CO₂, or a mixture. The ideal pressure can be set based on the distance between the keg and the system (generally ranging from 2.5 to 2.8 for a distance of 3 meters, and up to 3.5 if the distance is greater. Never exceed 3.5!). The sparkling wine flows through a chilled tube/line and reaches the tower cabinet, where it can be poured into a glass or carafe. The Frizzante should be poured slowly.

We recommend cleaning the system every two months using special kits available in stores. After emptying the keg, it must be depressurized using the provided orange key. The kegs should not be stored in a warm environment or exposed to direct sunlight.



„Delizioso“ Frizzante

Bright straw yellow color, with fine and persistent bubbles. The aroma is pleasant and intense, floral and fruity. It is tasty, harmonious, rounded, and sparkling, with a pleasant apple aftertaste. It is well-balanced and enjoyable. A fresh, aromatic, and youthful wine. Ideal as an aperitif and for social gatherings. It pairs well with light appetizers and fish dishes.

Serving temperature: 8 - 10 °C.zt



D

OUR
BESTSELLER

Classification: White sparkling wine

Grapes: White grapes authorized and/or recommended in .
(primarily Glera, Pinot, Chardonnay, and Garganega)

Region of origin: Italy

Country: The wine is grown on flat and sloping terrain. The soils are not deep, dry, and relatively nutrient-poor to prevent excessive vine growth.

Alcohol: 10.5% by volume

Production technique: The semi-ripe grapes are gently pressed and fermented without their skins. The fermentation process is slow and at a low temperature (10 - 18°C). The second fermentation occurs using the Charmat method.

Sensory analysis: Bright straw yellow color, with fine and persistent bubbles. The aroma is pleasant, intense, floral, and fruity. It is tasty, harmonious, rounded, and sparkling, with a pleasant apple aftertaste. Well-balanced and enjoyable.

Bottling: Cold filtered (at approximately 0°C) and sterilized under pressure. The carbon dioxide pressure in the bottle is between 2 and 2.5 bar.

Serving suggestions: A fresh, aromatic, and youthful wine. Ideal as an aperitif and for social gatherings. It pairs well with light appetizers and fish dishes.

Serving temperature: 8 - 10°C.



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„Delizioso“ Frizzante in a Keg

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Serving temperature: 8 - 10 °C.zt



D



PET barrel capacity: 24l

Maximum size: 28 Ø x 55cm

Very small space requirement, 2 crates (9l each) take up the same space as one barrel (24l), which means 8 crates (36l = 4 barrels) take up 96l.

Optimal delivery and transport costs, minimal impact of PET weight on transport costs (average of 50g/l).

The empty barrel can be disposed of: PET.

Optimal pallet loading capacity: 1008l.

Lower CO2 emissions and environmental pollution, only the wine is transported.

Furthermore:

High durability of the wine after connection to the system: 1 month.

Less wine wastage, product quality remains consistent over time.

The wine does not oxidize as it is not in contact with oxygen.

Wine is always served at the correct temperature. The waiting service takes less time.

Lower customs fees for imports.



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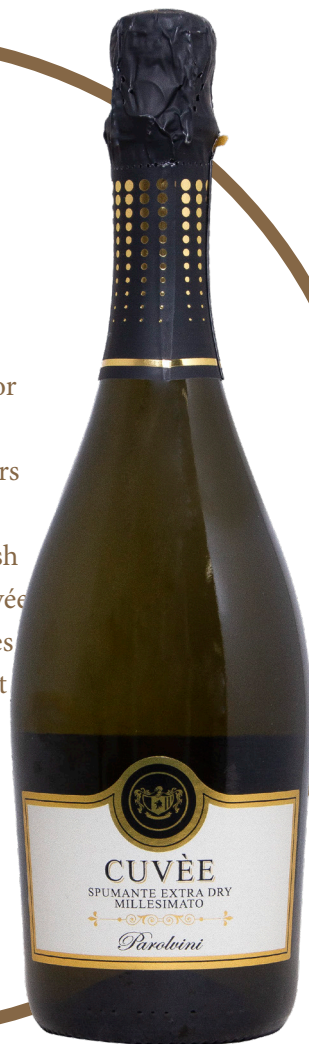
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Further products

Import Passione e Qualità

Spumante Extra Dry Cuvée

The Cuvée Prosecco is an excellent sparkling wine. It presents itself in a golden gleaming color in the glass. This Prosecco is rather dry, which gives it a pleasant note. The Cuvée Prosecco pairs exceptionally well with a variety of dishes and snacks. It harmonizes particularly well with fresh fruit, cheese, and savory pastries. Enjoy the Cuvée Prosecco chilled and discover the subtle nuances of apples, the full-bodied character, and the hint of sour cherries in the finish.



S

OUR
BESTSELLER

Region: Veneto

Grape Varieties: Glera, Pinot, Chardonnay, and Garganega

Winemaking: The late-ripening grapes are gently pressed without skin contact or maceration. The fermentation process occurs at low temperatures (16-18°C), slowly and with selected yeasts. The second fermentation takes place in sealed tanks (autoclaves) following the Charmat method.

Colour: Straw yellow with persistent bubbles.

Aroma: Intense floral bouquet, fruity, persistent, and pleasant.

Taste: Harmonious, youthful, rounded taste with a pleasant apple aftertaste. Well-balanced and enjoyable.

Serving Suggestion: Ideal as an aperitif, suitable for delicate first courses and seafood dishes.

Storage: Store in a cool, dark place.



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Prosecco Spumante Extra Dry Doc

0.75 or 0.2 dl

Discover the Prosecco DOC Extra Dry, a wonderfully refreshing and well-balanced sparkling wine. This Prosecco captivates not only with its straw yellow colour but also with its delicate pear flavour complemented by hints of mango and bananas. It is the perfect accompaniment to a variety of dishes. Enjoy it with fish, meat, salad, or a hearty raclette or cheese platter. It also pairs perfectly as an aperitif with a delicious meat platter..



P

Classification:

Denominazione di Origine Controllata

Grapes:

Glera (minimum 85%), Chardonnay, and/or Pinot Grigio (up to 15%)

Country: The wine is cultivated in flat and hilly areas. The soils are not deep, dry, and relatively nutrient-poor to prevent excessive vine growth.

Alcohol: 11% ABV

Origin region: Veneto Region - Northern Italy

Production technique: The medium-ripening grapes are gently pressed and fermented without the skins. Fermentation occurs slowly and at low temperatures (16 - 18°C). The second fermentation takes place using the Charmat method.

Sensory analysis: Bright straw yellow color with fine and persistent bubbles. The aroma is pleasant and intense, floral and fruity. The taste is dry, harmonious, and sparkling with a pleasant apple finish. Well-rounded and balanced.

Bottling: Cold-filtered (at approximately 0°C) and sterilized under counter-pressure. The carbon dioxide pressure in the bottle is at least 3.5 bar.

Serving suggestion: A fresh, aromatic, young wine. Ideal as an aperitif and for social gatherings. It pairs well with light appetizers and fish dishes. Serving temperature: 8 - 10°C.



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Prosecco Vino Frizzante

Our Prosecco Vino Frizzante is an outstanding wine with a very bright golden colour. Whether you're enjoying a social gathering or celebrating an aperitif, this Prosecco is perfect for any occasion. It pairs particularly well with fish dishes and fresh fruits. Its crisp apple aromas give it a unique taste that delights the palate. The finish of this exquisite beverage is wonderful and leaves a lasting impression.





Classification: Denominazione di Origine Controllata

Grapes: Glera (minimum 85%), Chardonnay and/or Pinot Grigio (up to 15%)

Country: The wine is produced in flat and sloping vineyards. The soils are not deep, dry, and relatively nutrient-poor to prevent excessive vine growth.

Alcohol: 11% ABV

Origin: Veneto region, Northern Italy

Production Technique: The medium-ripening grapes are gently pressed and fermented without the skins. The fermentation process is slow and carried out at low temperatures (16 – 18°C). The second fermentation occurs using the Charmat method.

Sensory Analysis: Bright straw yellow colour with fine and persistent bubbles. The aroma is pleasant, intense, floral, and fruity. The taste is dry, harmonious, and sparkling with a pleasant apple aftertaste. It is round and well-balanced.

Bottling: Cold-filtered (at approximately 0°C) and sterilized under counterpressure. The carbon dioxide pressure in the bottle is at least 3.5 bars.

Serving Suggestion: A fresh, aromatic, and youthful wine. Ideal as an aperitif and for social gatherings. It pairs well with light appetizers and fish dishes. Serving temperature: 8 – 10 °C.



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Raborosso Frizzante

It has a beautiful red colour with violet reflections. The aroma is fruity, intense, with a hint of violets and berries. The taste is full-bodied, fresh, very sweet, savoury, and harmonious. It is a young and fresh wine that is appreciated as a meditation or casual wine, but also pairs well with ham and red meat. It is a red sparkling wine, with a ruby red colour and violet reflections.



R

Classification: Red semi-sparkling wine

Grape varieties: Red berry grape varieties approved and/or recommended in Italy

Soil: It comes from various types of soils, primarily flat but also hilly and sloping.

Alcohol content: 10.5% ABV

Origin: Italy

Production technique: The different grapes are gently pressed, slowly cooked with the skins, at a controlled temperature, and frequently stirred to obtain a good colour. A portion of the obtained must is instead kept sweet and cold, and added during the sparkling of the dry wine. The sparkling process takes place in special, airtight containers (autoclaves) using the Charmat method.

Sensorial analysis: It has a beautiful, intense red colour with violet reflections. The foam is lively, and the aroma is distinctly wine-like. The scent is fruity, intense, with hints of violets and wild berries. In taste, it is full-bodied, fresh, distinctly sweet, savoury, and harmonious.

Bottling: The bottling system takes place at a low temperature (around 0°C), under pressure, and with the technique of sterile microfiltration.

Food pairings: It is a young and fresh wine best enjoyed within the first 12 months. This sweet wine can be enjoyed as a meditation or social wine, as well as with ham and red meat.

Serve at a temperature of 8-10°C.



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