

PROSECCO DOC TREVISO BRUT



REBULO

TECHNICAL SHEET

Production zone: Valdobbiadene, Conegliano, Vittorio Veneto

Soil: calcareous

Grapes: Glera (known as Prosecco) 100%

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing with bladder presses membrane, settling of must, fermentation at controlled temperature, 18 ° C, followed by yeasts.

Aging: lees for about two months.

Fermentation: Italian method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Tartrate stabilization in cold (4 °) and microfiltration of yeast before bottling. Cycle time about 45 days.

ORGANOLEPTIC CHARACTERISTICS

Appearance: straw yellow color, persistent mousse.

Aroma: citrus with relevance cedar, pear abbot, red apple and mineral notes.

Taste: dry, with great intensity and persistence. Final fruity and tangy.

ANALYTICAL DATA

Alcohol: 11.0% vol.

Residual sugar: 9 g / l

Acidity: 6.5 g / l

PH 3.20

Pressure: 6 bar

SERVING SUGGESTIONS

Wine convivial aperitif, ideal with cheeses, perfect with a bowl of "rice and peas" (rice with peas).



0,75l x1 x2 x3 x6

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