

VALDOBBIADENE PROSECCO SUPERIORE **DOCG** MILLESIMATO BRUT ANGELO REBULI



TECHNICAL SHEET

Production Area: Valdobbiadene

Soil: calcareous, argillaceous

Grapes: Glera (known as Prosecco) 100%

Harvest: manual, with selection of the grapes.

Winemaking: soft pressing of the grapes with automatic presses membrane, settling of must, fermentation at controlled temperature (18 °) with selected yeasts. Maturation on the lees (lees) in stainless steel tanks for about three months.

The sparkle Italian method with temperature controlled fermentation (13 °) performed with selected yeasts. Cold tartrate stabilization (-4 °) and microfiltration of yeast before bottling. Cycle time about 180 days, followed by an aging in bottle of 60 days.

ORGANOLEPTIC CHARACTERISTICS

Appearance: bright straw yellow, foam compact and persistent, fine.

Nose: broad, very intense and fine, stands a citrus note of cedar, orange blossom, white peach, sage, yellow flowers, Williams pear, mineral note stone wet.

Taste: dry, fresh and persistent in great harmonic combination with the olfactory perception. Very strong mineral note and long flavor citrus and pear well supported by the creaminess and fine bubbles.

ANALYTICAL DATA

alcohol content 11.0% vol.

residual sugar 6 g / l

acidity 6 g / l

PH 3,15

pressure 6atm

SERVING SUGGESTIONS

Great aperitif, with vegetable and seafood tempura. A whole meal with sushi, perfectly accompanies risotto and first courses in general. Turbot with herbs.



0,75l



0,75lx1 x2 x3 x6

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