

# YANRÙI VINO SPUMANTE EXTRA DRY



REBULO

## TECHNICAL SHEET

**Production zone:** Vittorio Veneto

**Soil:** calcareous

**Grapes:** Glera 95% (known as Prosecco)

**Harvest:** Manual, with selection of the grapes.

**Vinification:** Soft pressing, the juice selection, settling and fermentation at controlled temperature with selected yeast.

**Refinement:** In stainless steel tanks.

**Fermentation:** Secondary fermentation in autoclave (sealed vats) at a controlled emperature with selected yeasts up to a pressure of 5 bar. The product is left to rest on the lees for 60 days. Tartrate stabilization at low temperature.

**Bottling:** isobaric, after sterile filtration.

## ORGANOLEPTIC CHARACTERISTICS

**Color:** Bright straw yellow.

**Bouquet:** slightly fruity apple, floral.

**Taste:** slightly sweet.

## ANALYTICAL DATA

Alcohol: 12.0% vol.

Residual sugar: 17 g / l

Acidity: 5.7 g / l

PH 3.25

Pressure: 6 bar

## SERVING SUGGESTIONS

tuna tartare and beef, grilled fish, great with sardine.

Eggplant parmesan. Ideal aperitif

accompanied by savory appetizers or fruit-based.

Try with pizza and all the dishes in tomato.



0,75l



0,75l x1 x2 x3 x6

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