

PROSECCO DOC TREVISO EXTRA DRY



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 and fermentation at controlled temperature, 18 ° C, followed by yeasts. Maturation on the lees (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 dell'imbottigliamento. Durata first cycle about 45 days.

ORGANOLEPTIC CHARACTERISTICS

Appearance: straw yellow color, persistent mousse.

Bouquet: fruity, stands the golden apple and pear Kaiser in a pleasant citrus background.

Taste: slightly sweet, fresh and fruity. Of good length and balance.

ANALYTICAL DATA

Alcohol: 11.0% vol.

Residual sugar: 16 g / l

Acidity: 6.5 g / l

PH 3.20

Pressure: 6 bar

SERVING SUGGESTIONS

Excellent wine for entertaining, ideal as an aperitif, it goes well with cold cuts and a plate of pasta with tomato sauce.



0,75l x1 x2 x3 x6