

VALDOBBIADENE PROSECCO SUPERIORE **DOCG** BRUT ZEROGRAMMI



REBULI

TECHNICAL SHEET

Production Area: Valdobbiadene, Vittorio Veneto

Soil: calcareous, clayey

Grapes: Glera (known as Prosecco) 100%

Harvest: Manual, with selection of the grapes.

Winemaking: de-stalking of grapes and cooling to 15°C. Soft pressing of the grapes with membrane presses, settling of must, fermentation and controlled temperature (18°C)

Fermentation: italian method with controlled temperature (14-15°C) performed with selected yeasts. Tartrate stabilization in cold (4°C) and microfiltration of yeasts before isobaric bottling. Cycle time about 60 days.

ORGANOLEPTIC CHARACTERISTICS

Colour: Straw yellow with greenish foam compact and durable, fine perlage.

Nose: very intense creating the scents of flower, light smell of peach, kaiser peach, almond blossom, tarragon and mineral notes.

Taste: absolutely dry, smooth and rich. Its floral taste recalls acacia flowers, at the beginning dry taste with aromatic and balanced end.

ANALYTICAL DATA

alcohol content 11.0% vol.

residual sugar 0 g / l

acidity 6 g / l

PH 3.20

pressure 5.8 atm

SERVING SUGGESTIONS

Excellent as aperitif and for any time. It goes well with sea aperitizer and seafood.



0,75l
0,75l x 1 x 2 x 3 x 6

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