

PROSECCO DOC TRANQUILLO DI TREVISO



REBULO

TECHNICAL SHEET

Production zone: Valdobbiadene, Conegliano, Vittorio Veneto

Soil: Calcareo, argilloso

Grapes: Glera 100% (known as Prosecco)

Harvest: Manual, with grape selection.

Vinification: Soft pressing of the grape, static decantation, Fermentation with controlled emperature (18 °) with yeasts selected. Refining and stopping on yeasts in autoclave for about three months. Yeast microfiltration before bottling.

ORGANOLEPTIC CHARACTERISTICS

Aspetto: Straw yellow color with greenish reflections.

Profumo: Intense and fine, pear williams, golden apple, flower of almond, candied fruit, minerals.

Sapore: Dry, intense and persistent. Of great pleasure, Very sliding, final sapid with well-known note.

ANALYTICAL DATA

Alcohol 11,0% vol.

Residual sugar 14 g/l

PH 3,15

Acidity 5,7 g/l.

Pressure 2.5 atm

SERVING SUGGESTIONS

A great aperitif, it is very good with the first dishes in general. Great with risotto with velvety vegetables and mushrooms.



0,75l



0,75lx1 x2 x3 x6

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