

# VALDOBBIADENE PROSECCO SUPERIORE **DOCG** EXTRA DRY RIVE DI SAN PIETRO DI BARBOZZA “FONSO REBULI”



REBULLI

## TECHNICAL SHEET

**Production Area:** San Pietro di Barbozza

**Soil:** Calcareous

**Grapes:** Glera (known as Prosecco) 100%

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

**Winemaking:** Soft pressing with automatic presses membrane, settling of must and fermentation at controlled temperature (18 °) with selected yeasts. Maturation on yeast (lees) in stainless steel tanks for about three months. The sparkle Italian method with controlled fermentation temperature (14 ° -15 °) performed with selected yeasts. Cold tartrate stabilization (-4 °) and microfiltration of yeast before isobaric bottling. Cycle time about 60 days.

## SERVING SUGGESTIONS

A wine for all occasions, perfect with cured meats and cold cuts. First courses in general, excellent with raw fish marinated. Grilled fish.

## AWARDS



2018 – CONCORSO ENOLOGICO FASCETTA D'ORO  
Fascetta d'Argento



2020 – Riconoscimento Merum

## ORGANOLEPTIC CHARACTERISTICS

**Appearance:** straw yellow color with greenish reflections,  
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**Smell:** very intense, creating the scents of green apples,

## ANALYTICAL DATA

alcohol content 11.0%vol.

Residual sugar 6,5 g/l

Acidity 6 g/l

PH 3,20

Pressure 5,8 atm



0,75l

0,75lx1 x2 x3 x6



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