

Glera Spumante Millesimato DRY

# Millesimata

ORGANOLEPTIC CHARACTERISTICS

**Grape variety:** 100% Glera.

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

**Vinification:** Soft pressing of the grapes with membrane presses, static decantation of the must, fermentation at controlled temperature (18°), with selected yeasts.

**Refinement:** Rests on the yeasts (noble lees) in stainless steel tanks for approximately 3 months.

**Second fermentation:** Italian method with controlled refermentation temperature (14°-15°), performed with selected yeasts. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling. Cycle duration approximately 65 days.

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

TASTING

**Colour:** Straw yellow with greenish reflections, compact and persistent foam, fine perlage.

**Aroma:** Broad, very intense and fine. Golden apple, Williams pear, candied orange, floral hints of jasmine and almond and a balsamic note stand out.

**Taste:** Sweet, intense and creamy. Very pleasant and intense in taste, it envelops the palate with its taste of ripe white fruit. Of great balance Thank you at the its marked minerality.

ADVICE

**Pairings:** Ideal for classy tastings and gourmet moments, this wine pairs with fresh ceviche and fig and dried fruit mousse, creating an intense and refined high gastronomy experience.

ANALYTICAL DATA

**Alcohol content:** 11,0% vol.

**Residual sugars:** 24 g/l

**Acidity:** 6 g/l

**Ph:** 3,10

**Pressure:** 6 atm

**Serving temp.:** 6 - 8 degrees

TYPES



**Bottles:**  
0,75 l  
1,5 l



**Packaging:**  
0,75l x1 x2 x3 x6



REBULI

AZIENDA AGRICOLA REBULI ANGELO & FIGLI S.A.  
Via Strada di Saccol 40,  
31049 Valdobbiadene (TV), Italia  
Tel.+39 0423 973307 - E-mail info@rebuti.it  
www.rebuti.it