

Prosecco Spumante DOC Treviso Rosé BRUT

Rosé Brut

ORGANOLEPTIC CHARACTERISTICS

Grape variety: Glera 85% and Pinot Noir 15%.

Harvest: Manual.

Vinification and Refinement

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

Ageing and resting on the yeasts (noble lees) in stainless steel tanks for 3 months.

Pinot Noir: Maceration for approximately 10 days.

Second fermentation: Blend of 2 varieties, use of selected yeasts. Fermentation with the Martinotti method in an autoclave. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling. Cycle duration approximately 60 days.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Light pink, very bright, persistent perlage.

Aroma: Very distinctive fruity notes, floral hints of red rose.

Taste: Dry, intense with a finish of wild strawberries.

ADVICE

Pairings: Excellent with raw fish dishes such as sushi and sashimi. It also pairs perfectly with white pizzas. Its fresh and fruity notes harmoniously accompany the delicacy of the combined flavors, making each taste a true sensory experience.

ANALYTICAL DATA

Alcohol content: 11,5% vol.

Residual sugars: 3 g/l

Acidity: 6,5 g/l

Ph: 3,20

Pressure: 6 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x6



REBULI

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