

## Valdobbiadene Prosecco Superiore DOCG EXTRA BRUT

# Zerogrammi

It is the reflection of the distinctive characteristics of our vineyards, our passion for quality and the continuous search for excellence. Zerogrammi represents essential purity, with a dryness that highlights every aromatic nuance.

### ORGANOLEPTIC CHARACTERISTICS

**Production area:** Valdobbiadene.

**Soil:** Limestone, clayey.

**Grape variety:** 100% Glera.

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

**Vinification:** Destemming and cooling of the grapes at 15°C. Soft pressing of the grapes with membrane presses, static decantation of the must and fermentation at controlled temperature (18°), with selected yeasts.

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

**Second fermentation:** Sparkling wine production with the Martinotti-Charmat method at controlled temperature and selected yeasts that enhance the notes of Valdobbiadene DOCG. With a rest on the yeasts for at least 70 days. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling.

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

### TASTING

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

**Aroma:** Intense and fine. Floral scents, acacia and light notes of peach and minerals stand out.

**Taste:** Dry and crisp on entry, with aromatic intensity. Round in the finish dry and balanced.

### ADVICE

**Pairings:** Ideal for intimate dinners with friends, this fresh and elegant wine pairs perfectly with autumn dishes such as pumpkin cream soup or seafood dishes such as prawn salad, adding a touch of elegance to moments of simple conviviality.

### ANALYTICAL DATA

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

**Residual sugars:** 0 g/l

**Acidity:** 6 g/l

**Ph:** 3,20

**Pressure:** 5,8 atm

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

### TYPES



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



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



**REB·ULI**

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