

ROSÈ VINO SPUMANTE EXTRA DRY



REBULO

TECHNICAL SHEET

Production zone: Valdobbiadene, Conegliano, Vittorio Veneto

Soil: calcareous, sub-alkaline

Grapes: Glera 95% (known as Prosecco) - red Verona 5%

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing of the grapes with membrane presses, settling of must, fermentation at controlled temperature (18 °) with selected yeasts. Maturation on the lees in stainless steel tanks for about three months.

Fermentation: Italian method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Tartrate stabilization in cold (4 °) and microfiltration of yeast before isobaric bottling. Cycle time about 45 days.

ORGANOLEPTIC CHARACTERISTICS

Appearance: pale pink onion skin, lens, foam dense and persistent perlage.

Bouquet: intense and fine, fruity raspberry, wild strawberry, pink grapefruit, almond, floral notes of rose and balsamic notes.

Taste: sweet, intense and persistent, large correspondence with the scents. Balanced.

ANALYTICAL DATA

Alcohol: 11.5% vol.

Residual sugar: 17 g / l

Acidity: 5.7 g / l

PH 3.25

Pressure: 6 bar

SERVING SUGGESTIONS

tuna tartare and beef, grilled fish, great with sardine.
Eggplant parmesan



0,75x1 x2 x3 x6

1,5x1 x6

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