

Rebuli Prosecco Treviso Extra Dry

Azienda Agricola Rebuli

Italy - Veneto - Prosecco di Treviso DOC

A straw yellow color with persistent mousse. Fruity notes of delicious Golden apples and Kaiser pears with a pleasant citrus background. The wine is well balanced with a nice acidity and minerality, combined with freshness and complexity. The finish is long and very pleasant.



Specifications

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|--------------|---|
| Appellation | Prosecco di Treviso DOC |
| Varietals | 100% Glera (used to be called Prosecco grape) |
| Soil type | Calcareous and clay |
| Vinification | Manual harvest. After gentle pressing, primary fermentation in controlled temperature by selected yeasts. Refined in stainless steel tanks. Secondary fermentation in 'autoclave' (cuve close) at controlled temperatures with selected fermentation until 5 bar pressure is reached. 60 days fining, isobaric bottling after sterile filtration. |
| Pairings | It is ideal for important occasions and as an aperitif. It is also excellent with risotto and noble meat. |

Codes, Weights and Measures

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|---------------|------------------------------|
| UPC | 7 84585 02235 9 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02235 6 |
| Case Weight | 22 |
| Cases/Pallet | 80 |
| Layers/Pallet | 16 |
| ABV | 11.00% |
| SRP | \$ 24.99 USD 750mL Bottle |

Reviews and News

NV Rebuli Prosecco Treviso - 88 PTS - WS