

Rebuli Prosecco Treviso Rose Millesimato

Azienda Agricola Rebuli

Italy - Veneto - Prosecco di Treviso DOC

A pale pink and bright color with dense foam and persistent perlage. An intense and fine bouquet of red rose. Dry and very intense at the end with wild strawberries notes.

Specifications	
Appellation	Prosecco di Treviso DOC
Varietals	85% Glera (known as Prosecco) and 15% Pinot Noir
Soil type	Calcareous Soils
Vinification	Harvest: Manual. 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: Martinotti method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Cycle time about 45 days. Pinot Noir: maceration for about 10 days
Pairings	Convivial wine, great as aperitif, good with fish. We suggest it with oriental spicy dishes.



Codes, Weights and Measures	
UPC	7 84585 02789 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02789 4
Case Weight	23
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 24.99 USD 750mL Bottle