Rebuli Rose Vino Spumante Extra Dry

Azienda Agricola Rebuli

Italy - Veneto

This pale rosé colored spumante boasts a rich mousse and persistent bubbles. The intense and fruity bouquet of raspberry, wild strawberry, pink grapefruit is intertwined with almond, rose petals and balsamic notes. The palate is fresh, well balanced and harmonious with full flavors of strawberry fruit and a long finish.

Specifications

Varietals	Glera 95% (known as Prosecco) - 5% of 2 other red grape varietals (Pinot Nero and Schiava)
Soil type	calcareous, sub-alkaline
Vinification	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. Tartrate stabilization in cold (4 °) and microfiltration of yeast before isobaric bottling. Cycle time about 45 days.
Pairings	Tuna tartare and beef, grilled fish, great with sardine. Eggplant parmesan