

# 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.<br>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.<br>Fermentation: Martinotti method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Cycle time about 45 days.<br>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<br>750mL Bottle |