

PROSECCO FRIZZANTE RIFERMENTATO IN BOTTIGLIA DOC IN FONDO

TECHNICAL SHEET

Production zone: Vittorio Veneto

Soil: calcareous

Grapes: Glera 95% (known as Prosecco)

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing with bladder presses membrane, settling of must, fermentation at controlled temperature

Fermentation: Processed according to the traditional method of fermentation in yeast bottles.

Is normal his natural "bottom" deposit in the bottle, which is why it is brilliant or velvety straw yellow if shaken; the bubble development is brilliant.

ORGANOLEPTIC CHARACTERISTICS

Apparence: Brilliant or velvety straw yellow if shaken

Aroma: Complex bouquet, ranging from the characteristic fruity aroma to the smell of bread crust, the scents are constantly evolving due to the contact with yeasts.

Taste: In the mouth is fresh, bitter, dry.

ANALYTICAL DATA

Alcohol 11,0% vol.

Acidity 5,1 g/l.

Residual sugar 0 g/l

PH 3.3

Pressure 2.4 atm

SERVING SUGGESTIONS

Extremely digestible wine, suitable for casual moments or tasting the typical sausages of the local tradition such as the soppresa. Great with pizza daisy.



REBULI



0,75l
0,75l x 1 x 2 x 3 x 6

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