Rebuli Prosecco In Fondo

Azienda Agricola Rebuli

Italy - Veneto

This is a Pet-Nat (short for Petillant Naturel, or naturally sparkling) Prosecco is made in the "Methode Ancestrale"; the same method used in Bugey Cerdon. Unlike the Champagne method (in which the base wine completes his first fermentation in tank and only the secondary fermentation takes place in the bottle adding sugar and yeast also known as liqueur de tirage, which will requires the wine to be disgorged), Pet-Nat method doesn't imply the wine will be filtered or disgorged upon fermentation. This gives Pet-Nat its light and fizzy mouthfeel, generally with a little sweetness and low alcohol. Most of the times, bottles are slightly cloudy from the presence of lees.
The wine is vibrant with complex lemon citrus, pear and verbena. It finishes dry with delicate yeasty notes.

Acidity: 5.1 g/l.
Residual sugar: 0 g/l
PH: 3.3
Pressure: 2.4 atm

Specifications

Varietals	Glera (used to be called Prosecco grape)
Soil type	Calcareous
Vinification	Same vinification method as 'Methode Ancestrale' used in Bugey Cerdon. The wine is bottled before the end of the first alcoholic fermentation. Soft pressing with bladder membrane press, settling of must, and fermentation at controlled temperatures. Natural deposit is normal.
Pairings	Extremely digestible wine, suitable for casual moments or tasting the typical sausages of the local tradition such as the sopressa. Great with pizza daisy.

Codes, Weights and Measures

UPC	7 84585 02079 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02079 6
Case Weight	21
Cases/Pallet	56
Layers/Pallet	19
ABV	11.00%
SRP	$ 29.50 USD 750mL Bottle

Reviews and News

NV Rebuli Prosecco In Fondo - 90 PTS - IWR
NV Rebuli Prosecco In Fondo - 89 PTS - IWR