

Rebuli Prosecco Treviso Extra Dry

Azienda Agricola Rebuli

Italy - Veneto - Prosecco di Treviso DOC

A straw yellow color with persistent mousse. Fruity notes of delicious Golden apples and Kaiser pears with a pleasant citrus background. The wine is well balanced with a nice acidity and minerality, combined with freshness and complexity. The finish is long and very pleasant.

Specifications

Appellation	Prosecco di Treviso DOC
Varietals	100% Glera (used to be called Prosecco grape)
Soil type	Calcareous and clay
Vinification	Manual harvest. After gentle pressing, primary fermentation in controlled temperature by selected yeasts. Refined in stainless steel tanks. Secondary fermentation in 'autoclave' (cuve close) at controlled temperatures with selected fermentation until 5 bar pressure is reached. 60 days fining, isobaric bottling after sterile filtration.
Pairings	It is ideal for important occasions and as an aperitif. It is also excellent with risotto and noble meat.



Codes, Weights and Measures

UPC	7 84585 02235 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02235 6
Case Weight	22
Cases/Pallet	80
Layers/Pallet	16
ABV	11%
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News

NV Rebuli Prosecco Treviso - 88 PTS - WS