

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