

Valdobbiadene Prosecco Superiore DOCG Millesimato EXTRA BRUT

# Angela Rebuli

Angelo Rebuli is a very fine wine dedicated to our founder, it has a complex production process and celebrates the extraordinary richness of our terroir.

ORGANOLEPTIC CHARACTERISTICS

**Production area:** Valdobbiadene.

**Soil:** Limestone, clayey.

**Grape variety:** 100% Glera.

**Harvest:** Manual, with selection of the grapes in the vineyard.

**Vinification:** Soft pressing of the grapes with membrane presses, static decantation of the must and fermentation at controlled temperature (18°), with selected yeasts.

**Refinement:** Rests on the yeasts (noble lees) in stainless steel tanks for approximately 6 months, batonnage in the tank every 2-3 days, to give structure and importance to the product.

**Processing:** Long Charmat with permanence on the fermentation lees for at least 240 days, in this way the bubbles are fragmented resulting more delicate and less aggressive on the palate. It also leads to the evolution of the aromas and the typical structural nuances of this Valdobbiadene DOCG.

**Bottling:** Isobaric, after sterile filtration; to re-establish the balance the wine remains at rest for a further period after bottling in order to be ready for sale.

TASTING

**Colour:** Bright straw yellow, compact and persistent foam, fine perlage.

**Aroma:** Broad, very intense and fine. Citrus hints of cedar, orange blossom, white peach, sage, yellow flowers, Williams pear and a mineral note of wet stone stand out.

**Taste:** Dry, fresh and persistent in great harmonious combination with the olfactory perception. The mineral note is very pronounced, the citrus and pear flavor is long, well supported by the creaminess and finesse of the bubbles.

ADVICE

**Pairings:** It is the perfect companion for fine dinners and special occasions, where every glass becomes part of a unique experience. Ideal to accompany raw and cooked fish dishes, from delicate seafood tartare to the most refined grilled seafood, it enhances the freshness and complexity of the dishes, enveloping the palate with its elegant structure and refined aromas.

ANALYTICAL DATA

**Alcohol content:** 11,0% vol.

**Residual sugars:** 3 g/l

**Acidity:** 6 g/l

**Ph:** 3,15

**Pressure:** 6 atm

**Serving temp.:** 6 - 8 degrees

TYPES



**Bottles:**  
0,75 l



**Packaging:**  
0,75l x1 x2 x3 x6



**REBULI**

AZIENDA AGRICOLA REBULI ANGELO & FIGLI S.A.  
Via Strada di Saccol 40,  
31049 Valdobbiadene (TV), Italia  
Tel.+39 0423 973307 - E-mail info@rebuli.it  
www.rebuli.it