

Prosecco Spumante DOC Treviso BRUT

Brut

ORGANOLEPTIC CHARACTERISTICS

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

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 2 months.

Second fermentation: Sparkling wine made with the Martinotti-Charmat method at controlled temperature and selected yeasts. With a rest on the yeasts for at least 60 days. Tartaric stabilization at low temperatures (-4°) and microfiltration of the yeasts before bottling.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Bright straw yellow, persistent foam.

Aroma: Citrus. Cedar, Abate pear, red apple and mineral notes stand out.

Taste: Dry, of great intensity and persistence. Fruity and savoury finish.

ADVICE

Pairings: Perfect for family dinners or lunches with friends, Prosecco Brut pairs beautifully with savory dishes such as pasta with pistachio pesto. Its fine bubbles and dry note balance rich dishes well, creating a just the right balance of flavor.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 9 g/l

Acidity: 6,5 g/l

Ph: 3,20

Pressure: 6 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x3 x6



REBULI

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