

Prosecco Spumante DOC Treviso EXTRA DRY

Extra Dry

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: Fruity. Golden apple and Kaiser pear stand out in a pleasant citrus background.

Taste: Slightly sweet, fresh and fruity. Good persistence and balance.

ADVICE

Pairings: Ideal for convivial aperitifs and informal lunches, this wine wonderfully accompanies light and appetizing dishes such as fried seafood, crispy calamari and savory tarts.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 16 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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