

# Fonso Rebuli

A jewel of our production, Fonso Rebuli comes from ancient and precious vineyards, curated with dedication and respect. This limited and numbered edition represent the uniqueness and rarity of our winemaking heritage. The name honors Alfonso Rebuli, known as "Fonso", Angelo's father, and reflects the deep connection between family and tradition.

ORGANOLEPTIC CHARACTERISTICS

**Production area:** San Pietro di Barbozza, Valdobbiadene.

**Soil:** Limestone, clayey.

**Grape variety:** 100% Glera.

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

**Vinification:** Destemming and 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 3 months, batonnage in the tank every 2-3 days, to give structure and importance to the product.

**Second fermentation:** Long Charmat with permanence on the fermentation lees for at least 120 days, in this way the bubbles are fragmented, resulting more delicate and less aggressive on the palate.

**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:** Pale straw yellow with greenish reflections, compact and persistent foam, fine perlage.

**Aroma:** Intense and fine. Lime, peach, mineral, floral and balsamic notes stand out.

**Taste:** Intense and persistent. The intense minerality stands out on entry into the mouth and in the finish, it leaves a pleasant floral and dry aftertaste.

ADVICE

**Pairings:** Designed for prestigious dinners and special occasions, this fresh wine pairs with high-quality raw fish, such as swordfish carpaccio with green and pink pepper or tartare, emphasizing the delicacy and purity of the raw fish.

ANALYTICAL DATA

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

**Residual sugars:** 6,5 g/l

**Acidity:** 6 g/l

**Ph:** 3,20

**Pressure:** 5,8 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