

# Ieta Rebuli

A jewel of our production, it comes from ancient and precious vineyards, cared for with dedication and respect. The Ieta Rebuli is a limited and numbered edition and represents the uniqueness and rarity of our wine heritage. It also takes its name from Maria Vettoretto called "Ieta", the mother of our founder.

ORGANOLEPTIC CHARACTERISTICS

**Production area:** Campea, Miane.

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

**Aroma:** Very fine, intense and complex. White peach, hawthorn, chamomile flowers, mineral and balsamic notes stand out.

**Taste:** Intense, softness and flavour give life to a perfect combination of great persistence of taste and a floral and savoury final aftertaste.

ADVICE

**Pairings:** Perfect for fish-based lunches or dinners in elegant settings, it pairs well with seafood-based first dishes, such as risotto, and pleasantly concludes the meal with light desserts such as yogurt biscuits, for a fresh and refined experience.

ANALYTICAL DATA

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

**Residual sugars:** 16,5 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**

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