

Vino Spumante Rosé Millesimato EXTRA DRY

Il Rosé

ORGANOLEPTIC CHARACTERISTICS

Grape variety: 100% Glera and 5% Rosso Veronese.

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.

Second fermentation: Preparation of the cuvée and sparkling process using the Italian method with controlled reference temperature (14°-15°), carried out with selected yeasts. Cold tartaric stabilization (-4°) and microfiltration of yeasts before bottling. Cycle duration approximately 45 days.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Pale pink, crystalline, persistent foam and dense perlage.

Aroma: Intense and fine. Fruity hints of raspberry, wild strawberry, pink grapefruit, almond. Balsamic and floral notes of rose.

Taste: Sweet, intense and persistent, with great correspondence with the aromas. Balanced.

ADVICE

Pairings: Perfect for refined brunches and outdoor lunches, Il Rosé Millesimato pairs divinely with Mediterranean dishes such as eggplant parmigiana or elegant desserts such as macarons, for a fresh and varied experience.

ANALYTICAL DATA

Alcohol content: 12,0% vol.

Residual sugars: 17 g/l

Acidity: 5,7 g/l

Ph: 3,25

Pressure: 6 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l
1,5 l



Packaging:
0,75l x1 x2 x3 x6
1,5l x1 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@rebuti.it
www.rebuti.it