

Prosecco DOC Treviso Frizzante Rifermentato in bottiglia

In Fondo

It offers evanescent bubbles and a light and refreshing tasting experience. In Fondo is perfect for those who love simplicity without compromise, bringing the complexity of our grapes to the table.

ORGANOLEPTIC CHARACTERISTICS

Production area: Vittorio Veneto.

Soil: Limestone, clayey.

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing of the grapes with membrane presses and fermentation at controlled temperature (18°).

Second fermentation: Made according to the traditional method of refermentation in the bottle on the yeasts. The natural "bottom" deposit found in the bottle is normal, which is why it has a bright straw yellow color or cloudy if shaken; lively development of bubbles. Tartaric stabilization at low temperatures (-4°) and microfiltration of the yeasts before bottling.

TASTING

Colour: Bright straw yellow or cloudy when shaken.

Aroma: Complex bouquet, ranging from the characteristic fruity aroma to the hint of bread crust, the aromas are constantly evolving given the contact with the yeasts.

Taste: In the mouth it is fresh, bitterish, dry.

ADVICE

Pairings: It lends itself to being enjoyed as an aperitif in the company of friends or throughout the meal. The delicate flavours of this wine are enhanced by pairing it with platters of local cheeses and meats.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 0 g/l

Acidity: 5,1 g/l

Ph: 3,30

Pressure: 2,4 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x3 x6



REBULI

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