

Prosecco DOC Treviso Tranquillo

La Ziliera

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 an autoclave for approximately 3 months.

Second fermentation: Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling.

TASTING

Colour: Straw yellow with greenish reflections.

Aroma: Intense and fine. Williams pear, Golden apple, almond blossom, candied fruit, mineral notes stand out.

Taste: Dry, intense and persistent. Very pleasant, very smooth, savoury finish with almond notes.

ADVICE

Pairings: Perfect for informal lunches, La Ziliera enhances fish dishes such as shrimp risotto with lime and first courses of all kinds, adding a vibrant freshness that enhances every bite.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 14 g/l

Acidity: 5,7 g/l

Ph: 3,15

Pressure: 2,5 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l



Packaging:
0,75l x1 x2 x6



REBULI

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