Settegrammi

It is the reflection of the distinctive characteristics of our vineyards, our passion for quality and the continuous search for excellence. Settegrammi has a calibrated dosage, which makes each sip a discovery of balance and finesse.

Production area: Valdobbiadene.

Soil: Limestone, subalkaline.

Grape variety: 100% Glera.

ORGANOLEPTIC CHARACTERISTICS

TASTING

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 stainless steel tanks for about 3 months.

Second fermentation: Sparkling wine production with the Martinotti-Charmat method at controlled temperature and selected yeasts that enhance the notes of Valdobbiadene DOCG. With a rest on the yeasts for at least 70 days. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling.

Bottling: Isobaric, after sterile filtration.

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

Aroma: Very intense and fine. Golden apple, Kaiser pear, almond blossom, tarragon and mineral notes stand out.

Taste: Dry, intense and persistent. Great correspondence with the aroma, the apple flavor stands out in particular.

Pairings: Perfect for aperitifs or gourmet dinners, Settegrammi enhances raw fish and first courses, such as salmon tartare with avocado cream or lemon tagliolini, bringing vivacity and harmony to the palate with an enchanting freshness.

Alcohol content: 11,0% vol.

Residual sugars: 7 g/l

Acidity: 6 g/l

Ph: 3,15

Pressure: 5,8 atm

Serving temp.: 6 - 8 degrees

Bottles: 0,75 l



Packaging: 0,75l x1 x2 x3 x6





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ANALYTICAL DATA