

Vino Spumante EXTRA DRY

Yanrui

ORGANOLEPTIC CHARACTERISTICS

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing of the grapes with membrane presses, selection of the free-run must, static decantation and fermentation at controlled temperature (18°), with selected yeasts.

Refinement: In stainless steel tanks for about 3 months.

Second fermentation: Re-fermentation in autoclave) at controlled temperature, with selected ferments until reaching a pressure of 5 bar. The product is left to rest on the yeasts for 60 days. Tartaric stabilization at cold temperatures (-4°) and microfiltration of the yeasts before bottling.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Bright straw yellow.

Aroma: Lightly fruity. Notes of apple and floral.

Taste: Slightly sweet.

ADVICE

Pairings: Suitable for informal dinners and aperitifs, Yanrui pairs well with tasty fish dishes such as tuna tartare or salmon pasta, bringing a bold and contemporary touch to every sip.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 17 g/l

Acidity: 5,7 g/l

Ph: 3,20

Pressure: 6 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l
1,5 l



Packaging:
0,75l x1 x2 x3 x6



REBULI

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