

## Rebulo Prosecco Treviso Rose Millesimato

Azienda Agricola Rebulo

Italy - Veneto - Prosecco di Treviso DOC

A pale pink and bright color with dense foam and persistent perlage. An intense and fine bouquet of red rose. Dry and very intense at the end with wild strawberries notes.

### Specifications

<b>Appellation</b>	Prosecco di Treviso DOC
<b>Varietals</b>	85% Glera (known as Prosecco) and 15% Pinot Noir
<b>Soil type</b>	Calcareous Soils
<b>Vinification</b>	Harvest: Manual. Vinification: Soft pressing of the grapes with membrane presses, settling of must, fermentation at controlled temperature (18 °) with selected yeasts. Maturation on the lees in stainless steel tanks for about three months. Fermentation: Martinotti method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Cycle time about 45 days. Pinot Noir: maceration for about 10 days
<b>Pairings</b>	Convivial wine, great as aperitif, good with fish. We suggest it with oriental spicy dishes.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02789 7
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02789 4
<b>Case Weight</b>	23
<b>Cases/Pallet</b>	75
<b>Layers/Pallet</b>	15
<b>SRP</b>	\$ 24.99 USD 750mL Bottle