



R·E·B·U·L·I

# ANGELO REBULI

**Denomination:** *Valdobbiadene Prosecco Superiore D.O.C.G.*

**Type:** *sparkling Brut Millesimato*

**Grapes:** *Glera 100%*

**Area:** *Valdobbiadene*

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## Vineyard

**Soil:** *Calcareous, clay*

**Altimetry/exposure:** *200/250m a.s.l. exposure to the South*

**Yield:** *13 tons/ha*

**Breeding system:** *Doppio Capovolto*

**Harvest:** *hand picking with selection of grapes*

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## Cellar

**Vinification:** *white winemaking at controlled temperature, refinement in steel tank, second fermentation with Charmat method (180 days) and refinement in bottle (60 days)*

**Volume:** *11% vol.*

**Residual sugar:** *6 g/l*

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## Tasting

**Colour:** *brilliant straw yellow, persistent mousse, fine bubbles*

**Flavour:** *fruity, white peach, William pear; floral, yellow flowers; balsamic with hints of sage and mineral notes of wet stone*

**Taste:** *dry, fresh and persistent. Noticeable minerality*

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Agency & Wine Tasting

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