RaliWine
When the passion comes true ...

SINEFINIS REBOLIUM

Gradisciutta

Production area
Sparkling wine from Rebula grapes is produced from the vineyards of the Slovenian & Italian Brda

Vineyards
Type: Sparkling wine
Grapes: Rebula
Soil: Opoka (marl and sandstone)
Vintage: 2011
Alcohol level: 12,0 %
Total acids: 6,5 g/l

Maturation
Hand picking at just the right time preserves the freshness and perfect sugar content. The gentle pressing of whole bunches is followed by the immediate racking and fermentation at a controlled temperature. Before a second fermentation, the wine is matured on fine vine leaves for a year. The second fermentation takes place in the bottle. The wine matures on its own yeast culture for a minimum of 24 months.

Sensory
Straw yellow with an elegant sparkle. Characteristic Rebula aromas with gentle yeast note. Refreshing wine with long elegant after-taste

Serving
It is recommended to be served at 9˚C

Recommended foods
Serve as an aperitif or with seafood

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