



REBUSSON

I.G.T. VENEZIA GIULIA

Blend of red grapes. A beautiful bright ruby red color, hints of small fragrant red fruits on the nose. In the mouth it is played on a good freshness that surrounds sweet, delicate and vibrant tannins. Soft and delicate closure, with great elegance and persistence. Wine produced according to techniques that respect the environment and the territory.



GRAPE VARIETY: Cabernet Franc, Merlot, Pinot Noir

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha - 60 q/ha

GROWING METHOD: guyot

HARVEST: hand harvest in crates



VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: tonneaux



ALCOHOL: depending on the vintage, it may vary from 13,5% to 14,5%

SERVING T°/F°: 16-18°C (60-64 °F)



AROMA: The nose is full and persistent with hints of blueberry, raspberry and gentians



TASTE: In the mouth it is broad and deep with velvety tannins and a slight balsamic note.



PAIRINGS:
European food: roast red meat cooked fish with sauce
International food: Pork ribs, peking duck, kebab, beef noodles

BODY



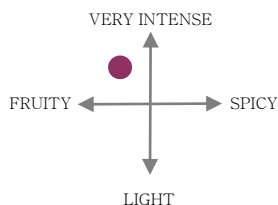
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

REBUSSON 2018

- JAMES SUCKLING: 90/100
- GAMBERO ROSSO: 2 glasses

