RECTARIS ≈ POREČ ≈



TRIESTE **POREČ** Gambetići Fabci **RIJEKA** Bratovići PULA

SPARKLING WINE BRUT

The grapes used to produce this wine are hand harvested and coming from vineyards located around 7 Kilometres from the Adriatic sea close to the city of Poreč in the Istria peninsula. The stony and clay soil, the breeze of the sea and the sun shining creates an unique microclimate that gives to the Glera grapes all the needs to produce this Croatian Charmat Method Wine, thanks also to the Italian experience in making sparkling.



SPARKLING WINE BRUT

Production Area: Soil: Growing Method: Total Vines per Ha: Alcohol Content: Grape Variety: Lying: Harvest: Total production per year: Organoleptic Characteristics: Baderna, Gambetići, Fabci, Bradovići mainly clay Sylvoz 3.105 11.50% Glera 100% Hilly, towards south-west Handmade first half of September 20.000 bottles

Bright straw color enlivened by the fine and persistent, full and intense bouquet of white pulp fruit , hints of peach, green apple and wisteria flowers , the final light of bread crust , rich flavor , fresh, creamy with good fullness and length in full correspondence with the scent , elegant and harmonious. Excellent as aperitif, goes well with seafood dishes

Food Matching:

Bottle type: Bottle net weight: Bottle gross weight: Bottle code EAN: Bottles per carton:

Carton height x lenght x width.: Carton net weight: Carton gross weight: Carton per pallet: Carton per lay: Pallet Height: Pallet net weight: Pallet gross weight:

ANALYTICAL DATA

Sugar Residual: Total Acidity: pH: Total Sulphites: Pressure: Alcohol Content:

BRUT

1,48 kg 03857500050809 6 27.5 cm x 18.5 cm x 3

Piave 0,72 Kg

27,5 cm x 18,5 cm x 32,0 cm 0,372 Kg 9,25 Kg 80 16 176 cm 22,32 kg 762,50 kg

≃ 11 g/L

≃ 5,20 g/L

Fabci, Bradovići