



NERONEIMPORTS

MORO

REBULA

Style: Dry white wine.

Colour: Crystalline, straw yellow in color with

a dense texture.

Aroma: The pronounced flower is reminiscent of pineapple, apple, and orange. A slight buttery note connects with a note of lemon thyme.

Taste: The taste is soft, balanced by youthful freshness with a mineral taste. An elegant wine of intensity and fullness, with a long-lasting, particularly fruity aftertaste.

Food pairing: Raw mussels, sea bass carpaccio or sashimi.

Serving temperature: 8 – 10°C

Vineyard: Grassy vineyard with marl. South-west exposition.

Vine form: Single cordon with 4 buds.

Harvest: Hand harvest, second half of September.

Vinification: After light compression, poured into a stainless steel tank for 12 days of fermentation at 15 ° C. Mixed with fine yeast until January.

Maturation: 1 year stainless steel tank.

Bottling: 0,75L bottle with cork.

