

KRASNO Sparkling Rebula

Grapes: 100% Rebula, a local grape also called Ribolla Gialla

Colour: Lemon yellow light gold with tiny bubble chains

Aroma: Reserved at first, then evolving into a ticklishly fruit-forward aroma of green apple and citrus

Taste: characteristically intense nature of rebula along with a vivid freshness

Food pairing: a refreshing pre-dinner drink as well as a nice match for light bites and fingerfood

Aging potential: best when fresh, but kept in a dark place up to 2 years
 Serving temperature: 42-46 °F

Fermentation: 100% in stainless steel containers at 57 °F

Secondary fermentation: 100% in stainless steel containers at 61 °F

Maturing: 100% in charmat tanks 3 months »sur lie«



VINTAGE	2018
WINE TYPE	Sparkling White Wine
VARIETAL	100% Rebula (Ribolla Gialla)
ALC.	12,5%
REGION	Goriška Brda
SOIL	Flysch, marl, sandstone
PRODUCTION	5000 Bottles



Cardel Wines

Importer & Wholesaler www.cardelwines.com – info@cardelimports.com – Tel. (407) 408-6238