

PASSAPORTO DEL VINO

Rebel.lia

Azienda vinicola: Bodegas Vegalfaro



Snacks, salads, sausages, rice with poultry, pasta with vegetables and cheeses semi-cured.

Vinificazione

Themust of this wine undergoes short maceration with the grape skins and then fermentation in stainless steel tanks. Each varietal is vinified separately, after then part of the blended wine spends three months in used European oak barrels.

Descrizione dell'azienda vinicola

After dedicating a whole life to cultivating cereals, almonds, olives and vine, we started to restructure the vine-growing patrimony in 1980. We did this by adapting the planting of the vineyard to the pedology of our lands. This is how a new project, which was going to make our hope come true, was born. Our hope of producing wine from our own vineyards in the cellar, by combining ground, grape variety and microclimate for Single Vineyard Wines and Single Estate Wines. We practice a traditional winemaking, with the seal of Organic Agriculture and have a ...

