



Ribolla Gialla

SPUMANTE BRUT

Description: brilliant straw yellow color with greenish hues, sparkling effervescence fine and persistent. aromas reminiscent of green apple and blend with velvety notes and minerals. It is fresh in mouth, rich in texture, with hints of citrus and a long aromatic persistence.

Grapes: 100% Ribolla Gialla

Soil: marl stone of eocenic origin

Breeding system: Guyot

Grapes yield: 75 q/ha

Vineyard: grassy – not irrigated

Density: 4000 vines/ha

Harvest period: manually, in boxes, with selection of grapes

Winemaking: the grapes are picked up in the morning only, to preserve their fragrance and aroma.

A delicate pressing is carried out, followed by a natural settling of juice for a whole night.

The first fermentation takes place in stainless steel at 58°F. A second fermentation follows a few months later in autoclave at 54°/58°F, then aged sur lies for 180 days followed by bottling. The aging process is completed after a few more months in the bottles.

Ageing: in the bottle

Bottles: 0,75 cl

Serving suggestions: exceptional as aperitif, accompanying dishes of shellfish and fish. Excellent also as a wine for all occasions.

Serving Temperature: 43-46°F