



Ribolla Gialla Spumante Brut

Sparkling Wine - DOC Friuli



GRAPE VARIETY

Ribolla Gialla



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



GRAPE GROWING

Double Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 3 kg of grapes per vine.



VINIFICATION

Soft pressing of the grapes followed by the first fermentation in stainless steel. 60 days ageing before starting the second fermentation in pressure tank. The wine is held on the lees for 4 months then filtered and bottled.



ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY*

12.5 % vol. - 5.00 g/L - 6.50 g/L

* indicative values



TASTING NOTES

Pale yellow. The perlage is fine and continuous. It smells of white peach with citrus scents. The mineral note and the freshness stand out in this typical Friulan brut sparkling wine.



PAIRING AND SERVICE SUGGESTIONS

Wonderful aperitif wine but it has all the features to be very food friendly during the whole meal. Suitable for salted cakes, fish dishes and rich mix fry. Preferred service temperature ranges from 4° to 6° C in a thin flute-style glass with good opening.



AGEING POTENTIAL

3 years if stored in ideal conditions.



BOTTLE SIZES

0.75 - 1.5 L