

TENUTA STELLA



RIBOLLA GIALLA BRUT METODO CLASSICO

GRAPE

100% Ribolla Gialla

FERMENTATION

100% stainless steel with added selected yeasts

YEAR OF PRODUCTION

2015

SECONDARY FERMENTATION AND AGING

Selected yeasts added to the bottle.
Aged in the bottle on the lees for a minimum of 24 months

MARKETED

January 2018

ALCOHOL CONTENT

12,00% vol

TYPE OF SOIL

Marl and sandstone

PRUNING SYSTEM

Guyot

TASTING NOTES

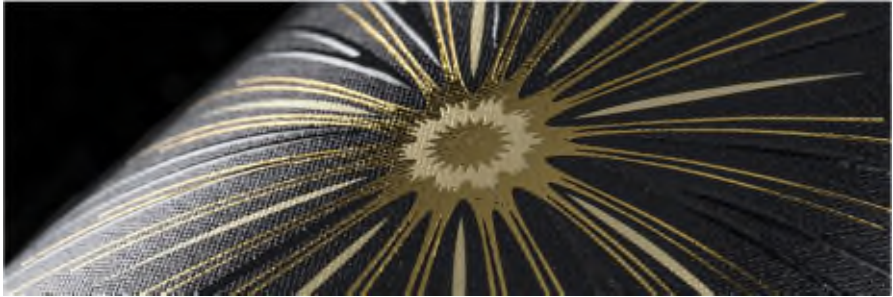
This sparkling wine with an elegant perlage is characterized by fresh and vibrant aromas with fragrances typical of this varietal reminiscent of apple, white peach and hazelnut. Mineral notes contribute to the vivacity of this wine. The impact on the palate is decisively fresh with citrus aromas, elegant body and ample sapidity.

SERVING SUGGESTIONS

Wonderful "spumante" as an aperitif with tasty antipasti such as grilled prawns and baby squid, vegetable tarts, rolled prosciutto crudo.

Excellent to accompany an entire delicate and intriguing meal.





NATIVE GRAPE VARIETAL OF COLLIO

TENUTA STELLA

VIA SDENCINA, 1 • 34070 DOLEGNA DEL COLLIO (GO)

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CERTIFIED ORGANIC FARM