



TRADITIONAL METHOD

36 months

Ribolla Gialla Brut

GRAPE Ribolla Gialla

YEAR OF PRODUCTION 2019

MARKETED April 2023

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

EXPOSURE South-East, from 230 m a.s.l.

FERMENTATION AND AGING Stainless steel with selected organic yeast

SECONDARY FERMENTATION Selected yeast. Aged on the lees for 33 months

ALCOHOL CONTENT 12,40% vol

TOTAL ACIDITY 6,7 g/L

RESIDUAL SUGAR 3 g/L

ESTIMATED DURATION OF WINE 6-7 years

SERVING TEMPERATURE 5-7°C

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 suggestion

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. A surprise in pairing with Gourmet Pizza.



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