



SINCE 1910

Stocco
CC
C



RIBOLLA GIALLA BRUT

Obtained from grapes from the friulian vine Ribolla Gialla, is a brut sparkling wine with natural fermentation, Charmat method.

The color is citrine yellow, the nose is delicately floral.

Fine and persistent perlage, fresh with the right structure, providing a long and complex finish.

Excellent as an aperitif and for all social occasions, it is perfect match with fish, pasta dishes, white meats and cheeses.

Terrain: clayey and sandy flat land

Training system: Guyot modified

Harvest method: Manual

Vinification: Short maceration, pressing, static decanting, alcoholic fermentation at 16 degrees and east aging for 6 months, the secondary fermentation in autoclave and subsequent yeast aging for 6 months and in bottle for about 1 month.