



RIBOLLA GIALLA “BRUT”

Organoleptic notes and food pairing

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 type:

clayey and sandy flat land

Training system: Guyot modified

Density: 3000 plants per hectare

Harvest method: Manual

Bottle type: 0,75 l; 1,5 l

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.