



SINCE 1910

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## 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.