



TENUTA
VILLANOVA
PIÙ VITE, DAL 1499

RIBOLLA GIALLA BRUT SPARKLING WINE

Grapes Variety: 100% Ribolla Gialla

Alcohol: 12% vol.

Residual Sugars: 4 g/l

Vinification: Free-run draining of the grapes, cold decantation of the must, and a first fermentation under controlled temperature. The sparkling process is then carried out using the Charmat method with periodic yeast remontage.

Tasting Notes: The wine has a bright straw-yellow color with slight greenish reflections. The perlage is fine and persistent. The aroma is intense and complex, dominated by floral and fruity notes. On the palate, the aromatic notes and hints of citrus are confirmed, along with an inviting freshness and liveliness that are typical of the grape.

Food pairing: Perfect for both casual gatherings and special occasions, this sparkling wine excels as an aperitif. Its refreshing profile also pairs beautifully with a variety of meals throughout the day.

Serving Temperature:

For optimal taste, serve chilled between 8°C and 10°C.

