



RIBOLLA GIALLA BRUT

VINO SPUMANTE

FIRST YEAR OF PRODUCTION
2022

GRAPE VARIETY
Ribolla Gialla

WINEMAKING
Soft press and fermentation with selected yeasts at controlled temperatures in stainless steel. Refermentation in vat by the Charmat-Martinotti method.

EVOLUTION
Aging on the fine lees for a number of months prior to bottling.

ALCOHOL
12,0 % abv.

TOTAL ACIDITY
5,2 g/l

RESIDUAL SUGAR
6,4 g/l

TASTING NOTE

Bright pale straw with pale green reflections. Perlage with a long, very fine bead. Complex and intense on the nose, with primary fruit and floral aromas which return on the palate together with citrus notes and the lively freshness typical of the variety.

FOOD PAIRING

A sparkling wine to open on informal convivial occasions, an ideal aperitif but also perfect to drink throughout a meal.

Serve at 6°C - 8°C

RECOMMENDED GLASS

