



Ribolla Gialla BRUT

GRAPE VARIETY: Ribolla Gialla.

TYPE OF TERRAIN: Calcareous-clay, rich in microelements.

TRAINING SYSTEM: Guyot and Sylvoz.

VINE DENSITY: 4,000 vines/ha.

HARVEST TIME: Last ten days of August.

VINIFICATION: Soft pressing of the grapes in reducing conditions.

Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method at a controlled temperature of about 16 °C and subsequent stay on the lees for about 60 days.

AGEING POTENTIAL: 2-3 years after production.

ALCOHOL BY VOLUME: 11.5%

RESIDUAL SUGAR: 6 g/l.

SERVING TEMPERATURE: Approx. 6-8°C.

PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Lustrous pale yellow.

AROMA

With a distinctive nose, it immediately releases typical fresh flowery hints, which give way to a delicate grassy note.

FLAVOUR AND TASTE

Fresh-tasting, with a good balance between acidity and a rich flavour.

The mineral finish lingers on the palate.

FOOD PAIRINGS

Perfect with raw seafood, it also holds its own with richly marinated dishes.

Try with traditional fried sardines and onions (“sarde in saor”) or with salmon-trout bruschetta.

