



RIBOLLA GIALLA BRUT



DESIGNATION	SPARKLING WHITE WINE
GRAPES	100% RIBOLLA GIALLA
ALCOHOL %	12 % vol.
SOIL ASPECT	<i>Vineyard arranged in a "ritocchino" fashion; the soil is known as Flysch, a sedimentary complex of loam and sandstone of Eocene origin</i>
VINEYARD AGE AND GROWING SYSTEM	<i>The vineyard is about 15 year old, the farming system is Guyot</i>
YIELD	8.000 kg/ hectare
HARVEST	Manual
WINE MAKING	<i>The grapes are harvested prematurely to preserve their natural freshness; the high levels of acidity and low sugar concentration are instrumental to creating an excellent base-wine. After crushing and de-stemming, the grapes are subjected to a soft and long pressing, later on the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 17°C. After a maturation phase in stainless steel tanks, the wine base is re-fermented in an autoclave with the aid of selected yeasts and ages on the fine fermentation lees for 5 months before undergoing isobaric bottling at a 6 bar pressure</i>
NOTES ON FLAVOUR AND BOUQUET	<i>Of an intensely brilliant golden yellow colour, it presents intense and spicy aromas of aromatic herbs; the perlage is fine and at the palate it is crispy, fresh and long-lasting</i>
SERVING SUGGESTIONS	<i>Perfect as aperitif, It goes well with crustaceans, molluscs, fish soups, vegetable-based first courses and baked fish</i>