



RIBOLLA GIALLA

SPUMANTE BRUT

Technical notes

- **COLOUR** Straw yellow.
- **AROMA** Intense, fresh and sophisticated. The notes of white spring flowers combines perfectly with the hints of fresh yellow flesh fruit, citrus fruits and spices.
- **TASTE** Fresh and pleasant taste with a subtle and persistent perlage.

Pairing suggestions

Excellent wine for aperitifs. Ideal for pairing with most fish-based dishes, risotti and white meats.

Grapes

100% Ribolla Gialla.

Vinification

In steel tanks at a controlled temperature. The prise de mousse occurs through the fermentation in autoclave following the Martinotti method.

- **VINEYARD AREA** Ha 3,5
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 0.9 m
- **PLANTING LAYOUT YEAR** 2009
- **SOIL CONDITION** Medium dough and grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure.

SERVING TEMPERATURE 6/8°C