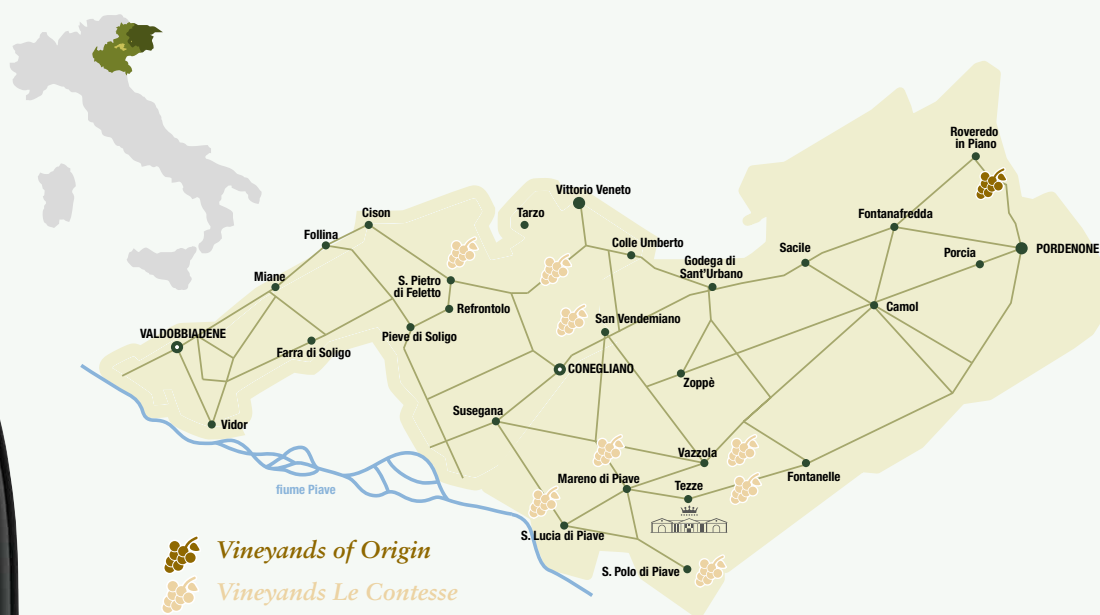




Ribolla Gialla Spumante Brut



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: North - west Friuli.

Altitude: 120 - 150 MASL

Soil composition: mainly pebbly.

Grape variety: Ribolla Gialla.

Growing system: Sylvoz.

Harvest time: beginning of September

Technology "Le Contesse":

- manual grape harvest,
- soft pressing and cleaning of the must by cold static decantation;
- fermentation in little pressurized vat with selected yeasts and aging on its lees for 6 months;
- bottling and then left to age in a conditioned warehouse for a few weeks;

Alcohol: 12 % vol.

Residual Sugar: 5-6 g/l.

Color: soft straw yellow.

Aroma: intense and fragrant. From its rich and intense aromas, fruity of green apple, nectarine and white figs and some spicy notes.

Bouquet: the delicate pleasure of the bubble receding a full-bodied, fresh and soft highlighting a light acidulous note.

Serving: serving chilled at 7 - 9°C.

Serving suggestions: suggested as aperitif, this sparkling wine is suitable for all kinds of appetizers and for vegetable dishes, fish and rice.