



## Ribolla Spumante Brut cl 75/1,5 L

We collect the grapes from the youngest vineyards, anticipating the harvest to have greater acidity and freshness necessary for the production of the sparkling base. The second fermentation takes place in an autoclave at low temperatures, following the Charmat method. The result is a Ribolla Gialla Spumante that combines the typicality of a large grape of the territory with a young and fun idea of wine.

**Production area:** Friuli Venezia Giulia - Cormons (GO)

**Variety:** Ribolla Gialla 100%

**Age of vines:** 15-20 years

**Vineyard :** Guyot Sistem

**Harvest modality:** In the last teen days of August to obtain grapes with high acidity.

**Hectare's yield:** 100-120 q.li/Ha

### Characteristic:

#### Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 16 °C), using selected yeasts, in stainless steel tanks. The foaming occurs at low temperature in autoclaves, using Charmat method.

### Organoleptic Characteristic:

**Colour:** Straw yellow

**Bouquet:** Fruity and flower scent

**Taste:** Dry, intense with silky citrus aroma

**Serving Temperature:** 10-12° C

**Food Matching:** It is very suitable as an aperitif, perhaps accompanied with fresh cheese, not too ripe sausage and raw vegetables. It can be served throughout the meal, but certainly prefers raw fish, shellfish, goes perfectly with frying fish as it degreases the palate thanks to the strong freshness, minerality and flavor.

**Expiration Date:** 24-36 months.

**Recommended Glass:** Kurtin Glass

### Prizes:

**Silver Medal** – Berliner Wein Trophy - DE (2016)

**5 Stars** – 5starsWines - IT (2018)

**3 Stars** – Vini Buoni D'italia - IT (2019)

**4 Stars** – Vini Buoni D'italia - IT (2020)