



# Ribolla Gialla Spumante

<b>SOIL TYPE:</b>	Marl and sandstone flish of Eocene origin
<b>WINEMAKING:</b>	Early harvest in order to obtain a base for a spumante with good acidity and a moderated alcoholic content. Grapes are pressed and then macerated with the skins for a short time. Cuvèe is prepared by frothmaking in autoclave using the Charmat method for 4 months at controlled temperatures. The wine is afterwards refined on its yeasts.
<b>ALCOHOL CONTENT:</b>	12% Vol
<b>VARIETY:</b>	Ribolla Gialla 100%
<b>APPEARANCE:</b>	Straw yellow. Fine and persistent perlage
<b>NOSE:</b>	Fragrant bouquet of flowers with hints of bread crust
<b>PALATE:</b>	Fruity, delicate and fresh
<b>FOOD MATCHINGS:</b>	A wonderful aperitif and perfect with any fish based course.

