

RIBOLLA GIALLA SPUMANTE



SOIL TYPE	Marl and sandstone flish of Eocene origin.
WINEMAKING	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.
ALCOHOL CONTENT	12%
VARIETY	Ribolla Gialla 100%
APPEARANCE	Straw yellow. Fine and persistent perlage.
NOSE	Fragrant bouquet of flowers with hints of bread crust.
PALATE	Fruity, delicate and fresh.
FOOD MATCHINGS	A wonderful aperitif and perfect with any fish based course.