



RIBOLLA GIALLA BRUT SPARKLING WINE

WINE CHARACTERISTICS

Ribolla Gialla is the most representative native variety of the Friulan hills terroir, whose history stretches back to the middle ages. It is definitely the wine of Friuli that is most suitable for the sparkling wine making process, thanks to its particular freshness characteristics.

The colour is straw yellow enlivened by its fine and persistent perlage.

The delicate bouquet recalls acacia flowers.

Rich and slightly aromatic in the mouth, it leaves a bread crust aftertaste.

RECOMMENDED WITH

It is the new alternative aperitif drink to go with finger food. It is ideal with entrees and pasta and rice dishes. Exceptional with shellfish and steam baked fish dishes.

SERVING TEMPERATURE

8 °C; 46.4 °F.

AWARDS

Falstaff, 90 pt.

Concours Mondial de Bruxelles,
Silver Medal

Vini DOC "Bertiùl tal Friùl"
Bertiolo Competition, First Place

Bibenda, 3 Bunches

Vinibuoni d'Italia, 4 Stars

James Suckling, 90 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
VINEYARD	Braida Santa Cecilia, Codroipo UD.
GRAPES	Pure Ribolla Gialla.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of September.
VINIFICATION	White vinification. First fermentation occurs in steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks (Charmat method).
FINING	In bottle
SIZE	750/1500 ml