



Ribolla Gialla

Classification: sparkling wine Brut

Grapes: Ribolla Gialla

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4500

Yield (Q per Hectare): 130 q/ha

Harvest period: first days of September

Fermentation temperature: <16°C

Vinification method: Charmat method long

Maturation bottle: 1 month

Formats: 750 ml

Serving temperature: 6-8°C

Recommened Glass: flûte

Tasting notes

Color: light straw-yellow

Nose: floral, fruity

Palate: soft, vibrant taste without being overpowering

Serve with: Excellent as an aperitif. Seafood appetizers, delicate main courses, white meats.

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