

Brut Ribolla Gialla

MILLÉSIMÉE



The Ribolla Gialla variety is mostly grown in the Friuli Venezia Giulia region but is believed to have originated from Greece. It was first documented in Friuli in a contract dating back to 1289. The phylloxera epidemic of the 19th century decimated many Ribolla vineyards but in more recent years there has been keen international interest in this wine which has led to an increase in planting.

TASTING NOTES

It is lightly effervescent with a fine and lasting perlage. Straw-yellow in colour it has a pleasantly intense nose, fresh and delicate. Subtle notes of ripe fruit with pineapple and apricot, are followed by delicate hints of white flowers. It is smooth and elegant in the mouth. The firm acidity is balanced with good persistence and a dry pleasant finish.

ACCOMPANIMENT

Perfect served as an aperitif or paired with seafood dishes.

VARIETIES

100% Ribolla Gialla

VINE TRAINING SYSTEM

Single-arched cane

VINES PER HECTARE

4.500

VINIFICATION

Fermentation with the skins at 25-26°C for about 10-12 days

ÉLEVAGE

On the yeasts for 2 months

AGEING

In bottle for 1 month

SERVING TEMPERATURE

6°- 8°C