



## Ribolla Gialla Spumante

**Grape Variety:** 100% Ribolla Gialla

**Appellation:** Sparkling Wine

**Soil Type:** Marl and sandstone of Eocene origin

**Harvest Period:** Mid-September

**Harvest Method:** Manual

### Vinification:

The grapes are delicately destemmed and softly pressed. Fermentation takes place at a controlled temperature in stainless steel tanks.

### Aging:

After decanting, a second fermentation begins for the secondary fermentation, which lasts for approximately two months. After bottling, the sparkling wine is left to age for a month in the bottle before being released for sale.

### Sensory Notes:

**Color:** Pale straw yellow enlivened by a fine and rich effervescence.

**Aroma:** The elegant aroma of flowers and white fruits such as pineapple and nectarine blend together with an elegant note of yeast.

**Taste:** Savory mineral notes are perceived on the palate, with fresh sensations and a lively, fruity finish.

**Pairings:** Excellent as an aperitif, it pairs well with cold appetizers, vegetable-based first courses, creamy soups, and fish.

**Serving temperature:** 6-8°C