

Ribolla Gialla

SPUMANTE BRUT DI QUALITÀ

WINEMAKING, REFERMENTATION AND MATURATION

The vineyards in the Colli Orientali are carefully managed to yield suitable fruit for refermentation.

The meticulously selected bunches are harvested in small cases in the morning only, when the northerly breeze has dried their light veil of nocturnal humidity. Delicate whole-berry pressing is followed by natural settling of the free-run must overnight. Fermentation at 14 °C is part in steel and part in barriques. In the following spring, the Ribolla Giolla is refermented in large horizontal pressure tanks at 12 °C for three lunar cycles. A further 28 months will be required for maturation on the lees. Subsequent bottling is in a completely oxygen-free environment. Eight months in bottle are then necessary to round off the maturation process.

Finally, the bottles are manually packaged and wrapped with a unique yellow protective veil to preserve the loving care that skilled winemakers have lavished on the contents over three long years of labour.

WINE

The star-bright straw yellow in the glass is flecked with greenish tints and the unbroken stream of tiny bubbles is very persistent. Subtle aromatics delight the nostrils with hints of nectarine, white figs and green apples that meld with velvety smoothness and hints of minerality.

Very fresh-tasting and generously structured in the mouth, where a kaleidoscope of citrus fruits complements the exceptional length.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: superlative as an aperitif or with fish and shellfish-based dishes. Equally outstanding as an anytime wine, or to drink through the meal, unless red meats or game are on the menu.

GRAPES

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MUNICIPAL TERRITORIES OF PRODUCTION

Corno di Rosazzo and Manzano

YIELD

80 quintals/hectare

TRAINING SYSTEMS

Spurred cordon and Guyot

DENSITY

5,000 vines/hectare

HARVEST PERIOD

Early

ALCOHOL CONTENT

About 12% vol.



Serving
temperature:
8°C

