

Ribolla Gialla

SPUMANTE DOSAGGIO ZERO MILLESIMATO

WINEMAKING, REFERMENTATION AND MATURATION

The meticulously selected bunches are harvested and collected in small cases only in the morning, when the northerly breeze has dried their light veil of nocturnal humidity. A delicate whole-berry pressing is followed by natural settling of the free-run must overnight. Fermentation at 14 °C is carried out part in steel and part in barriques.

In the following spring, the Ribolla Gialla is very slowly refermented in large horizontal pressure tanks at 12 °C; it follows the maturation on the lees that lasts no less than 30 moon cycles. During this time span the refermentation goes on, very slowly, until the residual sugar drops below 3 g/l. Subsequent bottling is carried out in oxygen-free environment. More than 12 months in bottle are then necessary to round off the long maturation process.

WINE

Deep straw yellow with greenish tints and a very persistent and unbroken stream of tiny bubbles. The flowery, fresh and citrusy bouquet evolves into fragrant notes of yeast and face powder, and slowly releases intriguing hints of white-flesh peach. It is extremely vertical and extraordinary harmonic in the mouth, where its powerful taste widens the long and fruity harmony on the finish.

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. It matches perfectly with fish and meat appetizers, as well as with finger food dishes.

GRAPES

Ribolla Gialla

MUNICIPAL TERRITORIES OF PRODUCTION

Corno di R. e Manzano

YIELD

80 quintals/hectare

TRAINING SYSTEM

Spurred cordon and Guyot

DENSITY

5.000 vines/hectare

HARVEST PERIOD

September

ALCOHOL CONTENT

About 12% vol.



Serving
temperature:
8°C

