

## Vino Spumante Ribolla Gialla extra dry



Flute ( 75 cl )

### TYPE OF WINE

Sparkling white wine extra dry

### MAIN GRAPES

Ribolla Gialla

### PRODUCTION AREA

Grapes coming from the north-eastern Italy, suitable for the cultivation of this grape variety.

### SOILS

In the hilly region as well as in the plains, we find alluvial and sedimentary soils; the composition can vary from fresh and gravelly to clayey and rich in minerals.

### HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

### COLOUR

Intense and brilliant straw yellow. Fine and persistent perlage.

### BOUQUET

Recognisable for its fine floral perfumes of white rose, gentian, acacia, as well as its fruity notes of white peach and apple. Clear citrus fragrance of lime and lemon peel, accompanied by herbs sensations of hay and a good minerality which recalls pumice stone.

### TASTE

In the mouth is fragrant and mineral, almost refreshing, not excessively full-bodied with a good balance, distinguished by a marked freshness, which persists in the pleasant fruity aftertaste.

### FOOD PAIRING

Versatile wine, advisable as an aperitif, accompanied with fresh cheeses, cold cuts not too much seasoned and raw vegetables. During the meal the best match is with white meat with light dressing, raw fish, shellfish and smoked salmon.

### SERVING SUGGESTION

5-6°C

### ALCOHOL CONTENT

11,5% vol