



### *Packing details:*

*Bottle content:* 75cl  
*Bottles per case:* 6  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 80 (standard) - 96 (large)  
*Gross weight kg:* 730 (standard) - 870 (large)

### *Grape variety:*

Ribolla Gialla 100%.

### *Yield:*

19 tons/ha.

### *Harvest date:*

Early September.

### *Technical data:*

*Alcohol content:* **11,5%**  
*Residual sugar:* **10 g/L.**  
*Total acidity:* **6,5‰**  
*Dry extract:* **30‰**  
*Pressure:* **5 bar**

### *Winemaking:*

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into stainless steel tanks where it undergoes alcoholic fermentation at low-temperature to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide that are trapped in the tank and dissolve into the wine. This process takes about 30 days and terminates once the pressure within the autoclave hits 5 bar. As the tank is cooled, fermentation stops and spent yeast deposit at the bottom. Filtration follows, and then Ribolla Gialla spumante Brut is ready to be bottled under pressure using our state-of-the-art bottling line.

### *Tasting notes:*

Ribolla Gialla Brut is characterized by a bright straw yellow color, with green reflections, and a subtle and persistent perlage. The nose opens with an intense and elegant floral bouquet, with distinctive notes of hawthorn and acacia blossom. On the palate it is well balanced, with a zesty acidity leading to a refreshing mineral finish.

### *Food pairing:*

The brightness and high acidity of Ribolla Gialla make this a great wine to match with a variety of foods. For a simple aperitivo, pair with cold cuts and local cheese. Other delightful Ribolla Gialla pairings include seafood dishes like mussels steamed in white wine and herbs, along with fried or grilled calamari. Chicken piccata or shrimp risotto are also ideal pairings.

### *Serving temperature:*

6 - 8 °C