

Ribolla Gialla

Sparkling Brut Millesimato



Grape variety

100% Ribolla Gialla.

Winemaking

Temperature-controlled fermentation in stainless steel vats of the destemmed grapes is followed by a second fermentation in our own pressurized vats. Refinement sur lie for at least 3 months in pressurized vats.

Colour

A straw yellow wine.

Tasting notes

On the nose it is very intensely fruity and floral. In the mouth it is dry and refreshing thanks to its very fine and persistent perlage.

Food pairing

An enjoyable all-occasion wine. A winner as an aperitif, perfect with raw and cooked seafood dishes.

Serving temperature

6 – 8 °C