



SACCHETTO



RIBOLLA GIALLA BRUT

The Ribolla Gialla grapes used to produce this spumante come from the vineyards of the Friuli-Venezia Giulia region. Its delicately floral aroma reveals hints of citrus and white flowers. Fresh and enveloping, dry and lingering, it is excellent as an aperitif and pairs well with fish starters, but can also accompany the entire meal. Serve at 8-10°C.

Classificazione: Ribolla Gialla Brut Vino Spumante

Zona d'origine: Friuli Venezia Giulia

Vitigni: Ribolla Gialla

Vinificazione: In white with separation of the skins by soft pressing in a horizontal press and fermentation at a controlled temperature in stainless steel tanks.

Maturazione: In steel containers at a controlled temperature.

Affinamento: In bottle

Longevità: 14/18 months depending on the temperature and lighting of the place where it is stored.

Colore: Straw yellow with greenish hues.

Profumo: Delicately floral with nuances of lemon and citrus fruits in general.

Sapore: Fresh and enveloping, dry and with a long aromatic persistence.

Gradazione alcolica: 12% Vol

Acidità totale: 5,8 - 6 g/l

Residuo Zuccherino: 6 - 8 g/l

Temperatura di servizio: 8 - 10 °C

Abbinamenti consigliati: Excellent as an aperitif, it goes well with fish-based appetizers, also recommended throughout the meal.