



SACCHETTO

RIBOLLA GIALLA BRUT

0,75l Vino spumante

SACCHETTO

CLASSIFICATION:

Ribolla Gialla Brut
Vino Spumante

AREA OF ORIGIN:

Friuli Venezia Giulia

GRAPES:

Ribolla gialla

WINEMAKING:

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

AGEING:

In temperature-controlled steel containers.

REFENING:

In bottle

PRESERVATION:

14/20 months depending on the temperature and brightness of the storage place.

COLOUR:

Straw yellow with greenish hues.

AROMA:

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

FLAVOUR:

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

SERVING TEMPERATURE:

8 - 10 °C



GASTRONOMIC MATCHES:

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

ALCOHOL CONTENT:

12% Vol

TOTAL ACIDITY:

5,8 - 6 g/l

RESIDUAL SUGAR:

6 - 8 g/l
