

Ribolla Gialla

SPUMANTE BRUT MILLESIMATO

WINEMAKING, REFERMENTATION AND MATURATION

The spurred cordon and Guyot-trained vineyards in the Colli Orientali are carefully managed to yield suitable fruit for refermentation. Picking the meticulously selected bunches in small cases is carried out only in the morning, when the northerly breeze has dried their light veil of nocturnal humidity. Delicate whole-berry pressing is followed by natural settling of the free-run must overnight. Fermentation at 14 °C is part in steel and part in barriques.

In the following spring, the Ribolla Gialla is refermented really slowly in large horizontal pressure tanks at 12 °C; it follows the maturation on the lees that lasts no less than 30 moon cycles. Subsequent bottling is in a completely oxygen-free environment. More than 12 months in bottle are then necessary to round off the long maturation process.

Finally, the bottles are packaged and protected by a unique yellow veil to preserve the loving care that skilled winemakers have lavished on the contents for almost four years of labour.

WINE

The star-bright straw yellow in the glass is flecked with greenish tints and the unbroken stream of tiny bubbles is very persistent. Subtle aromatics delight the nostrils with hints of nectarine, white figs and green apples that meld with velvety smoothness and hints of minerality.

Very fresh-tasting and generously structured in the mouth, where a kaleidoscope of citrus fruits complements the exceptional length.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: superlative as an aperitif or with fish and shellfish-based dishes. Equally outstanding as an anytime wine, or to drink through the meal, unless red meats or game are on the menu.

GRAPES

Ribolla Gialla

MUNICIPAL TERRITORIES OF PRODUCTION

Corno di R. and Manzano

YIELD

80 quintals/hectare

TRAINING SYSTEMS

Spurred cordon and Guyot

DENSITY

5,000 vines/hectare

HARVEST PERIOD

Early

ALCOHOL CONTENT

About 12% vol.



Serving
temperature:
8 °C

