



# RIBOLLA GIALLA

Vino Spumante di Qualità Extra Brut



## APPELLATION

VSQ (Vino Spumante di Qualità)

## GRAPES

100% Ribolla Gialla

## SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

## GROWING SYSTEM

Guyot

## EXPOSURE

East - West

## SENSORIAL CHARACTERISTIC

Ribolla Gialla is an native grape variety grown exclusively in Friuli Venezia Giulia region. In the glass, its straw-yellow color shines brightly, while the nose is embraced by delicate floral aromas and hints of apple, yellow peach, fig, and physalis. On the palate, a vertical, savory, and mineral sip unfolds, with a fine and persistent perlage that envelops the mouth and delivers captivating sensations.

## FOOD PAIRING

Thanks to its low sugar content, it pairs beautifully with refined dishes based on fresh ingredients, delicate flavors, and citrus or marine notes—such as raw fish, oysters, white fish ceviche, crisp vegetables, and young cheeses. It's also worth exploring alongside dishes with a spicy touch.

## ALCOHOL

12,00% vol.

## TOTAL ACIDITY

5,50 g/l

## SUGAR

0,2 g/l

## SERVING TEMPERATURE

6 - 8 °C

## HARVEST PERIOD

September