

Blason wines

RIBOLLA GIALLA EXTRA DRY

Classification:
extra dry sparkling white

Metodo:
Charmat

Variety:
100% Ribolla Gialla

Vine training system:
Guyot

Soil:
fine pebbly limestone rich in iron oxides

Harvest:
beginning of September

Method of harvesting:
by machine

Ageing:
second fermentation in sealed tanks for 2
months

Description and food pairing:
delicate floral, semi-aromatic "bouquet";
round and fresh in the mouth with a lively,
fruity acidity. Excellent as an aperitif or
with appetisers and fish
based risottos.

