

# Sparkling Wines

VALERIO MARINIG-PREPOTTO.



## RIBOLLA GIALLA SPUMANTE

**GRAPE VARIETY** Ribolla Gialla

**D.O.C.** Friuli

**VINEYARD DENSITY** 5000 vines /ha

**ALTITUDE** 100 m.a.s.l.

**CULTIVATION METHOD** Guyot

**TYPE OF SOIL** Permanent grassing

**HARVEST** By hand

**VINIFICATION** First fermentation with de-stemming crushing, soft pressing, static decantation, controlled fermentation. Second fermentation: sealed tank fermentation

**AGING** Tank fermentation for 4-6 months with daily *bâtonnages*

**ALCOHOL** 11.5%-12.5% by vol. depending on the vintage

**SERVING TEMPERATURE** 6 °C

**CHARACTERISTICS AND PAIRINGS** Wine of straw yellow colour with slight greenish reflections, its floral scent is delicate and complex. The *perlage* is fine and persistent. On the palate it is typically fresh, well structured and with a long aromatic persistence. Perfect for an aperitif, it goes well with delicate fish dishes, and is always great for the whole meal

**CATEGORY** SPARKLING WINES

**TYPE** BRUT SPARKLING WINE