

Sparkling Wines

VALERIO MARINIG-PREPOTTO.



ROIA21 METODO CLASSICO

VARIETY Ribolla Gialla and Chardonnay

HARVEST By hand

FIRST FERMENTATION De-stemming crushing, soft pressing, static decantation, controlled fermentation

SECOND FERMENTATION It takes place in the bottle, with aging on the yeasts from 36 to 60 months

REMUAGE By hand on *pupitres*

ALCOL 12°-12.5° vol. depending on the vintage

SERVING TEMPERATURE 6 °C

CHARACTERISTICS AND PAIRINGS Wine of intense straw yellow colour, its aroma recalls the yeast, bread crust, and the toasted hazelnut. The *perlage* is fine and persistent. On the palate it is fresh, very dry, structured and persistent. Very elegant, it is perfect for combining with shellfish, molluscs and raw fish in general. Great for the whole meal

CATEGORY SPARKLING WINES

TYPE DOSAGE ZÉRO SPARKLING WINE