



Ribolla Gialla Spumante Brut

SMART Line



Grape Variety: Ribolla Gialla



Soil Type: Marl and limestone soils, rich in minerals that enhance freshness and impart a distinctive savory character



Harvest Period: End of August



Vinification: Gentle pressing of whole grape clusters, followed by primary fermentation in temperature-controlled stainless steel tanks using selected yeasts. Secondary fermentation takes place in pressurized tanks according to the Charmat Method for a minimum of 60 days



Colour: Pale straw yellow with delicate greenish highlights and a fine, persistent perlage



Aroma and Taste: Fresh and fruit-driven, with aromas of green apple, pear, and white flowers. Smooth and well-balanced on the palate, with lively freshness, pleasant aromatic intensity, and a harmonious, fruity finish



Food Pairings: An ideal aperitif wine, perfectly suited to light appetizers, finger foods, shellfish, delicate pasta and rice dishes, and Mediterranean cuisine



Alcohol Content: 11% vol.



Residual Sugar: 9 g/l



Serving Temperature: 6/8°

