

Ribollicine

“Extra Dry”



Type of wine:	White
Grape variety:	Monovarietal Ribolla Gialla
Training system:	Double-arched cane and Guyot
Harvest:	Grapes are harvested by hand at the end of August.
Vinification:	The selected grapes are vinified with special care to preserve the fresh varietal aromas and the resulting must is sent to the sparkling process (through the Martinotti - Charmat method, in the autoclave) where it follows a slow and harmonious fining period for 90 days. The finesse of the perlage and the harmonious fragrance are a guarantee of our meticulous production process.
Acidity:	6.2 g/l
Alcohol:	12 % volume
Colour:	Bright straw-yellow with gold reflections.
Nose-palate symmetry notes:	This wine has a range of citrus notes with a slight hint of pineapple.
Serving Temperature:	Best served at a temperature of 8 °C.
Food and wine pairing:	Perfectly suitable in any occasion.