

OPTIMUM 2023

RIBOLLA GIALLA - BRUT



Sparkling Technique Charmat Method – vintage BRUT

Grapes 100% Ribolla Gialla

Production Area Hills of eastern Friuli

Harvest First ten days in September 2023

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin

Vine training Guyot

Plant Density 4.500 vines/ha

Winemaking, Sparkling process, Ageing Ribolla Gialla grapes are harvested early and pressed. A short fermentation follows, before the sparkling process takes place in autoclave (Charmat method). The wine then ages on the lees for about 5 months, followed by 2-3 months in the bottle

Alcohol content 12% vol

Available formats 750 ml – Magnum

TASTING NOTES A fresh, lively and persistent mousse, with the crispness typical of Ribolla Gialla. It has an aroma of white peach, yellow kiwi and dandelion flowers

DOMINANT NOTES **White peach, Yellow kiwi, Dandelion**

PAIRINGS Fish appetizers and finger food; Friulian *Regina* trout tartare with celery

Serving Temperature 8-10 °C

Technical Data 7 g/l acidity, 6.7 g/l residual sugar, 21 g/l dry extract