

Ribolla Gialla Spumante



In the vineyard

grape variety Ribolla Gialla
appellation sparkling wine brut
vineyard clay and gravelly soil of alluvial origin
age of the vines 6 years
training method guyot

In the cellar

vinification soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel vats with regular bâtonnage. Second fermentation in pressurized vats carried out according to the long Charmat method.
alcohol 12% vol

In the glass

tasting notes bright yellow colour. Delicate bouquet with fruity scents of peach and apple and slightly nutty. Fresh, dry and vivid in the mouth with a fine and elegant perlage.
serving temperature 6-8° C
pairing suggestion perfect as aperitif or paired with fried fish, delicate starters, or vegetable soups.

Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.