



Ribolla Gialla Spumante Brut

D.O.C.Friuli



GRAPE VARIETY

100% Ribolla Gialla



SOIL

Medium textured plain



GRAPE GROWING

Double arched cane (cappuccina) training system with a vine density of 4,000 vines/ha and a yield of 100 q of grapes/ha



VINIFICATION

Soft pressing of the grapes. Second fermentation in pressure tank at a temperature of 14°C for 3 weeks. The wine is held on the yeast for 90 days. Bottle agening



ALCOHOL/ TOTAL ACIDITY

12.5% vol. / 6.10 g/l



TASTING NOTES

Fine and persistent perlage. Standing out freshness on the nose, citrus hints on the palate with an intense minerality.



SERVING TEMPERATURE

4° – 6° C



AGEING POTENTIAL

2/3 anni



BOTTLE SIZE

0.75 – 1.50 litri

Casa Vinicola E. Antonutti
Via D'Antoni 21 - 33037 Pasian di Prato (Udine) Italy
T. +39.0432.662001 / F. +39.0432.662002 / E. info@antonuttivini.it
www.antonuttivini.it

