

O75

CARATI

RIBOLLA GIALLA BRUT



GRAPE VARIETIES

Ribolla Gialla

PRODUCTION AREA

Hilly strip between Italy and Slovenia

SOIL TYPE

Layered, alternating marl and sandstone

TRAINING SYSTEM

Guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

End of August

RELEASE

Beginning of spring

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

10-12 g/lit

TOTAL ACIDITY

5,8 g/ lit

SERVING TEMPERATURE

6 - 8° C

RECOMMENDED GLASS

Chalice glass

AGEING POTENTIAL

Two years

FORMAT (ml)

750

VINIFICATION

The grapes are gently pressed and this is followed by a natural cold decantation of the must. Fermentation takes place in steel tanks under controlled temperatures of 16° to 17°C. Long Charmat method (about 5 months) with prise de mousse at temperatures between 14° and 15° C.

ORGANOLEPTIC CHART

Straw yellow with bright greenish shades, extremely fine bubbles and persistent perlage. Intense aroma showing notes of ripe apple and a mineral quality- a distinctive feature of the terroir. Dry palate with fresh and enticing zesty notes.

FOOD PAIRING

rilliant as aperitif, but it also complements a whole meal perfectly, especially fish, white meat or vegetable dishes.