

SELEZIONE DI PIERA

ONEDIS

RIBOLLA GIALLA MILLESIMATO BRUT

**GRAPE VARIETIES**

Ribolla Gialla

ALCOHOL CONTENT

12% vol

PRODUCTION AREA

Friulian hilly belt backing onto the Dolomites

RESIDUAL SUGAR

8 - 10 g/lit

SOIL TYPE

Layered, alternating marl and sandstone

TOTAL ACIDITY

6,3 g/ lit

TRAINING SYSTEM

Guyot

SERVING TEMPERATURE

6 - 8° C

PLANTING DENSITY

Medium

RECOMMENDED GLASS

Chalice glass

HARVEST PERIOD

End of August

AGEING POTENTIAL

Three years

RELEASE

Beginning of summer

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 at a temperature of 14°-15° C. Prise de mousse in pressure tanks at a temperature of 13°- 14°C over nine months, using the long Charmat Method.

ORGANOLEPTIC CHART

Bright straw yellow. Extremely fine and persistent perlage. Intense scents with nuances of apple, peach and grapefruit. Dry and crisp with zesty, minerally undertones and lasting aromatic finish.

FOOD PAIRING

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