



Ribolla Gialla Ronco Vieri **High Quality Sparkling Wine - Classic method**

DATA SHEET

Wine type: High Quality Sparkling Wine - Classic method
Vine: Ribolla gialla

Vinification and sparkling wine making

Harvest: late August with manual harvesting
Production yield: 95 quintals of grapes per hectare with a wine yield of 50-55%
Fermentation: soft pressing was carried out on whole grapes. 90% of the must was fermented in steel, the remainder in 3rd-passage barriques. Prolonged rest on the lees and then at the end of winter the blending of the batches took place.
Bottling and Aging: in the late spring following the harvest in order to allow proper refermentation, the product remains "sur lie" about 18 months before "degorgement."
Disgorgement: The date of disgorgement coincides with the production batch and is indicated with the month and year.

Sensory analysis

Color: straw yellow with good intensity
Perlage: fine and persistent
Aroma: Pronounced notes of yeast and bread crust combined with floral and fruity sensations
Flavors: Fresh, well-structured, harmonious and balanced