









Ribolla Gialla Brut

	Wine name:	Principe di Porcia - Ribolla Gialla Brut
	Typology:	Spumante metodo Charmat con presa di spuma di 3 mesi
	Denomination:	V.S.
	Vineyards in production:	2,10 hectares
	Growing area:	Azzano Decimo (Pordenone)
	Soil profile:	Deep soil with a silty-clay loam texture, sub-alkaline with moderate limestone
	Grape:	Ribolla Gialla 100% (vitigno autoctono del Friuli Venezia Giulia)
	Aspect:	Northeast-Southwest
	Average vineyard age:	3 years
	Average altitude:	25 mt slm
	Training system:	Guyot
	Vineyard density per hectare:	4.400
	Crop yield per hectare:	18.000 kg
	Vinification and maturation:	Grapes crushed, pressed softly. The must is then cleared by enzyming and clarifying and started to alcoholic fermentation with selected yeasts at a controlled temperature between 16-18° C. Refermentation in pumps for 3 months with selected yeasts at 16 °C
	Bottle ageing:	1 month
	Visual notes:	Straw yellow, with fine and persistent perlage
	Aromas:	Delicate and elegant bouquet with fresh fruity notes of apple and peach, citrus and floral notes of white and yellow flowers. Its characteristic is the mineral note given by the terroir
	Flavours:	Fine and elegant perlage on the palate. Fresh, dry, with a nice citrine acidity and a characteristic mineral note
	Alcohol:	12,00%
	Total acidity:	5,80 g/l
	PH:	3,20
	Pressure:	5,20 bar
	Dry extract:	22,00 g/l
	Total SO₂:	110 mg/l (legal maximum: 200 mg/l)
	Residual sugar:	12,00 g/l
	Serving temperature:	6-8°C
	Pairings:	Ideal for an aperitif, it pairs perfectly with pasta dishes and risotto with fish, fried fish and shellfish. Ideal with battered vegetables and soft cheeses
		Technical values for last harvest



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