



Ribolla Gialla Spumante Extra Dry

Persistent mousse with fine, continuous perlage. Deep straw yellow color. Fresh fruity aromas with notes of apple and white flowers. Round, lively and aromatic flavor.

Grapes varieties

100% Ribolla Gialla

Alcohol

13% Vol.

Winemaking

In white with soft pressing of grapes. Re-fermentation with long charmat method

Production Area

Hills and plain.

Soil

Loamy-clayey with calcareous substrate

Training System

Guyot (modified)

Planting density

4.000 vines / hectar

Production (hectar)

135 q/ha

Residual sugar

24 g/l