

RIVE DELLA CHIESA RIBOLLA GIALLA SPUMANTE



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: Ribolla Gialla 100%

Production Area: Friuli Venezia Giulia

Vinification:

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 18 Gr/L



Wine Color:

Straw yellow with greenish reflections.



Bouquet:

Mineral aromas, aromatic notes of wisteria, lime, and citrus.



Taste:

Fresh, lively, and aromatic with pleasant acidity and a slight minerality, giving the wine a balanced structure.



Pairings:

Fish and seafood, fresh cheeses, and salads



Serving Temperature:

6°-8°