



TORRE ROSAZZA

# Ribolla Gialla

BRUT

VINO SPUMANTE

**Ribolla Gialla is the native vine of Friuli. Chosen for its marked acidity and low alcohol content, it has found a particular expression in the sparkling version, a type of reference especially in the lower area of the Ronchi.**

GRAPES	Ribolla Gialla
GRAPE YIELD	80-90 quintals/hectare
AREA	Torre Rosazza
GRAPE TRAINING	Sylvoz and guyot
PLANTING DENSITY	3.000-4.000 trees/hectare
AGING	8 months on the yeast
ANALYSIS DATA	Alcohol 12 % Total acidity 7 g/l Residual Sugars 9 g/l
AGEING POTENTIAL	4-5 years

## Production Area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives unique features to the grapes and the wine such as full-bodied taste and colour, tannins, and minerality.

The location of the vineyards on terracings, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatico Sea. The remarkable temperature ranges between day and night makes the grapes more flavoured and sugary.

## Winemaking

The grapes are harvested in the first week of September. The must is then fermented directly in an autoclave using the Martinotti method, at a controlled temperature of 12° C to enhance the aromatic components

of the grapes and preserve the varietal characteristics olfactory and gustatory. It refines on the lees for 8 months with frequent batonnage, to acquire structure and balance.

## Taste and pairing

**COLOUR:** Brut sparkling wine with an intense yellow color.

**BOUQUET:** Delicate and complex bouquet reminiscent of yellow flowers and fresh fruit with notes of yeast.

**PALATE:** The taste is structured but at the same time fresh and savory, accompanied by fruity and bread crust notes, the perlage is very fine and persistent.

Perfect as an aperitif, excellent with appetizers, seafood and oysters. Also to be enjoyed throughout the meal.

Serving temperature 6-8° C.

