



# Ribolla Gialla Brut



**Production area:** Friuli Venezia-Giulia



**Vine:** 100% Ribolla gialla



**Vine training system:** Guyot method – sixth planting distances with 4500 vines per hectare



**Grape harvesting:** Grape harvesting starts in mid-September with the verification of grape ripening in various vineyard locations and continues until the beginning of October. The grapes are then taken to the cellar for further qualitative selection and are then destined for winemaking



**Wine making:** The grape is harvested before its technological maturity in order to have good acidity; the whole grape is pressed in stainless steel tanks at a controlled temperature to obtain the must that will create the first alcoholic fermentation. After obtaining the base wine, the sparkling process begins through the CharmatMartinotti method. The wine is left to mature in an autoclave for about 6 months using a technique called Charmat lungo. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



**Colour:** Yellow, pale straw yellow



**Sensory notes:** A fine and persistent perlage with a delicate and slightly citrusy bouquet. It is lively and aromatic on the palate



**Gastronomic pairing:** Excellent as an aperitif wine with finger food. It also goes well with dishes such as carpaccio, fish tartare and tasty risotto.



**Serving temperature:** 8-10° C



**Alcohol content:** 12% Vol.



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