



# RAMUSCELLO

PRODUTTORI DAL 1959

## RIBOLLA GIALLA

### EXTRA DRY SPARKLING WINE

A product that brings to the fore one of the symbols of Friuli's wine production: indigenous Ribolla Gialla.

#### COLOUR

Straw yellow with light greenish highlights and fine, lingering perlage.

#### SCENT

Fresh scents of yellow fruit, enhanced by floral hints.

#### FLAVOUR

Full and fresh, refined and elegant.

#### SERVING SUGGESTIONS

Suitable for an aperitif, it is excellent throughout a meal, particularly with risottos, soup and fish dishes.

#### VARIETY

100% Ribolla Gialla.

#### SERVICE

Serve in champagne glasses at 8°C.

#### PRODUCTION AREA

The vineyards are located in the heart of the Grave, on flat, pebbly soil.

#### VINIFICATION

The must is separated from the skins by soft pressing. Fermentation at controlled temperature of 16-18°C.

#### SECOND FERMENTATION

Second fermentation with the Martinotti method, followed by prise de mousse at 12°C.

#### ALCOHOL

11.5% vol.