



AZIENDA AGRICOLA ZOF



Ribolla Gialla Spumante BRUT

Vine: Ribolla Gialla (autochthonous Vine)

Grape-harvesting season: hand made harvest – end of August.

Vinification: the early harvest allows to perform a good selection of the bunches of grapes. Fastly transferred in the canteen the grapes are immediately pressed (destemming is omitted since it could compromise the quality) and transferred to temperature-controlled still vats in order to allow the first alcoholic fermentation.

Second fermentation: Charmat method; the wine is put in special inox containers (autoclaves) in which the second fermentation is provoked and lasts for at least 3.5 months in order to permit the forming of an elegant and fine perlage.

Spumante BRUT Ribolla Gialla comes from the homonymous autochthonous vine and it's a wine characteristic for a natural high acidity and gently fresh aromas. Its liveliness is pleasantly balanced and softened by the bottling elevation.

It has a straw yellow color, with a fine and persistent perlage.

Bouquet: floral, fruity with yeasty fragrances.

On the mouth it's dry, delicate and fresh, with an excellent persistence.

Alcohol (% vol.): 11,6
Sugars (g/l): 12 (Brut)
Total Acidity (g/l): 7,5
Overpressure (bar): 6,05

Gastronomic combinations: An excellent aperitif with every kind of appetizers; a fine match for soups, pasta, rice and fish, especially shellfish 5 to 7 ° C in a tall, narrow glasses, flute. Intriguing with light first dishes and delicate white meat.

Ageing potential: 2 years



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