

## TECHNICAL DATA

### RIBOLLA GIALLA EXTRA DRY



<b>Variety</b>	Ribolla Gialla
<b>Production zone</b>	Friuli Venezia Giulia
<b>Denomination</b>	Sparkling Wine
<b>Type of soil</b>	Sandy-Skeletal Soil
<b>Farming system</b>	Double inverted System, Guyot and complementary
<b>Plants per Hectare</b>	About 3700 - 4100
<b>Harvest period</b>	September
<b>Fermentation</b>	In White, in steel tank, 16°C
<b>Sparkling process</b>	Charmat Method
<b>Refining</b>	In bottle
<b>Alcohol content</b>	11.50 % vol.
<b>Residual sugar</b>	15 g/l
<b>pH</b>	3.20 -3.30
<b>Overpressure</b>	5.5 bar
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	6 – 8 °C
<b>Stopper</b>	Cork
<b>Colour</b>	Straw yellow with greenish tints
<b>Flavour</b>	Fruity with green apple flavour
<b>Taste</b>	Smooth, ample and dry, reminiscent of citrus fruits
<b>Accompaniment</b>	From aperitif to main course, a very versatile sparkling wine

***Contains Sulphites***  
*Consumption by minors prohibited*