



la  
delizia  
VITICOLTORI FRIULANI

## RIBOLLA GIALLA SPUMANTE BRUT

**GRAPE VARIETY:**  
100% Ribolla Gialla

**SOIL:**  
stony, typical of the Friuli region

**TRAINING SYSTEM:**  
Guyot

**PRODUCTION AREA:**  
obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

**WINEMAKING:**  
after the harvest, the grapes are subjected to soft pressing. The must obtained is fermented in steel tanks at a controlled temperature, to preserve the natural aromas of the grape. The base wine, with the addition of selected yeasts and sugars, is refermented in autoclave (Charmat-Martinotti method) at a controlled temperature. At the end of the refermentation process follows the stabilization and filtration to conclude with the bottling.

**COLOUR AND PERLAGE:**  
bright straw yellow with extremely fine and persistent perlage.

**TASTE:**  
refined, floral and fruity with delicate citrus notes.

**FLAVOUR:**  
soft, fine and elegant with fresh mineral and citrus notes pleasantly persistent.

**FOOD PAIRINGS:**  
it is the perfect sparkling wine to pair with appetizers, fried fish, soups and fish dishes. Excellent also as an aperitif.

**SERVING TEMPERATURE:**  
4° - 6° C.

**ANALYTICAL DATA:**

- alcohol: 11,5% vol
- residual sugar: 8.50-12.50 g/l
- total acidity: 4.85-6.85 g/l

**COMMERCIAL DATA:**

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 80 cases per pallet (5 layers per 16 cases)

**THE BUTTERFLY:**  
symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.

