

Blu Giovello



RIBOLLA GIALLA BRUT



GRAPES

Ribolla Gialla

PRODUCTION AREA

Hilly Area, between Italy and Slovenia

SOIL TYPE

Stratified with marl and sandstone

TRAINING SYSTEM

Guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

End of August

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

10-12 g/lit

TOTAL ACIDITY

5,8 g/ lit

SERVING TEMPERATURE

6 - 8° C

AGEING POTENTIAL

Two years

FORMAT (ml)

750

WINEMAKING PROCESS

The grapes are collected in boxes and lightly pressed and undergo the cold static settling process. Fermentation takes place in steel tanks at a controlled temperature of 16°-17°. Second fermentation with long Charmat method at 14-15 C°, ageing on lees for three months.

TASTING NOTE

Star-bright straw yellow with greenish reflections and persistent perlage of tiny bubbles. Intense aroma of ripe apple. The minerality is an expression of its terroir. Dry style with refreshing and crisp acidity.

SERVING SUGGESTIONS

Ideal as an aperitif and throughout the meal, especially with fish dishes, white meat and vegetables.