



# LE MONDE

## RIBOLLA GIALLA BRUT

Sparkling Wines Collection



**Grape variety:** Ribolla Gialla

**Type of terrain:** Calcareous-clay, rich in microelements

**Training System:** Guyot and Sylvoz

**Vine density:** 4.000 vines/ha

**Harvest time:** Last ten days of August

**Vinification:** Soft pressing of the grapes in reducing conditions. Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method at a controlled temperature of about 16 °C and subsequent stay on the lees for about 60 days.

**Ageing potential:** 2-3 years after production

**Alcohol by volume:** 11,5%

**Residual sugar:** 6 g/l

**Serving temperature:** Approx. 6-8°C

**Presentation:** 0.75l bottles in 6-bottle boxes

### COLOUR

Lustrous pale yellow.

### AROMA

With a distinctive nose, it immediately releases typical fresh flowery hints, which give way to a delicate grassy note.

### FLAVOUR AND TASTE

Fresh-tasting, with a good balance between acidity and a rich flavour. The mineral finish lingers on the palate.

### FOOD PAIRINGS

Perfect with raw seafood, it also holds its own with richly marinated dishes. Try with traditional fried sardines and onions ("sarde in saor") or with salmon-trout bruschetta.