

# TRUANT

RIBOLLA GIALLA BRUT



San Daniele del Friuli (UD) - Italy



**ENG**

# RIBOLLA GIALLA BRUT

TECHNICAL DATA

**Type of wine:**

Ribolla Gialla Brut sparkling white wine

**Grapes:**

100% Ribolla Gialla

**Production area:**

San Daniele del Friuli (UD)

**Soil type:**

Alluvial soil, rich in minerals that make the wines particularly fragrant

**Altitude of the vineyard:**

250 m above sea level

**System of vines cultivation:**

Single overturned Guyot

**Production of grapes / ha:**

140 q.li/ha

**Vines density / ha:**

3.500

**Harvest period:**

End of August

**Vinification and sparkling process:**

Very soft pressing. Fermentation is carried out with selected yeasts at a temperature of 16-18 °C. Sparkling process obtained with the Charmat method at low temperatures to favour the development of delicate aromas and a fine and persistent perlage. In autoclave it remains on selected yeasts for 90 days

ORGANOLEPTIC PROFILE

**Colour:**

Yellow with golden reflections

**Fragrance:**

Intense fragrant notes of yeast, due to the aging of 90 days after refermentation in autoclave

**Taste:**

Fresh with floral and fruity aromas. Dry taste due to its low residual sugar

**Pairings:**

Perfect for aperitifs and fish appetizers, excellent to accompany pasta dishes and savory cheeses

**Serving temperature:**

6/7 °C

ANALYTICAL DATA

**Alcohol content:**

12 % vol.

**Residual sugars:**

10 g/L

**Total acidity:**

6 g/L

**Pressure:**

5,5/6 bar

**Format:**

750 ml - 1500 ml

**Packaging:**

Carton of 6 bottles

