

Ribollicine

“Extra Dry”



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| Type of wine: | White |
| Grape variety: | Monovarietal Ribolla Gialla |
| Training system: | Double-arched cane and Guyot |
| Harvest: | The grapes were harvested by hand in the middle of September. |
| Vinification: | The selected grapes are made into wine using the utmost care to conserve the fresh varietal aromas and the resulting wine is sent to the second fermentation (using the Charmat method) where it undergoes a slow and harmonious fining period. The finesse of the perlage and the well-orchestrated fragrance are a guarantee of our meticulous production process. |
| Acidity: | 6.2 g/l |
| Alcohol: | 12 % volume |
| Colour: | A wine of a crystalline straw-yellow colour reflected with gold. |
| Nose-palate symmetry notes: | This wine has a range of decisively citrus tones with a slight hint of pineapple. |
| Serving temperature: | Best served at a temperature of 8 °C. |
| Food and wine pairing: | This wine is in harmony with any occasion. |