



RIBOLLA GIALLA

SPARKLING WINE EXTRA DRY

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Ribolla Gialla

Training system Sylvoz, 3700 vines/ha

Vinification Pressed gently, first-pressing must, fermentation at a controlled temperature 61–63 °F (16–17 °C). Charmat process

Ageing In bottle

Alcohol content 12% alc./vol.

Characteristics An aromatic, lively and fruity fresh sparkling wine obtained from 100% Ribolla Gialla grapes cultivated in our own vines.

Pairing Perfect for an aperitif or with a meal

Serving temperature Serve at 45-46 °F (6-7 °C)

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EAN code: 8032869491240

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO