

PERTÉ

RIBOLLA GIALLA

METODO CHARMAT

Vineyard age: **planted in 2006**

Serving temperature: **8° C**

Training system: **Guyot**

Alcohol (ABV): **12%**

Soil composition: **clayey-sandy
with gravel**

Management of the vineyard:
**controlled grassing
with row processing**

Harvest: **the last ten days of
September**

VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

The grapes of Ribolla Gialla are pressed with a soft process to preserve the integrity of the skins.

Before fermentation, the must obtained is cold decanted.

Fermentation takes place at a controlled temperature of 18° C.

Subsequently, the wine is decanted and left to mature on the fine lees until March.

The second fermentation takes place in an autoclave at low temperature for about two months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Pale straw yellow color with fine and persistent perlage. On the nose, delicate notes of hawthorn and white peaches.

The fresh and delicate palate has a pleasant aromatic length.

FOOD PAIRING

Excellent as an aperitif wine, perfect throughout the meal and in particular with raw fish, fried fish, pumpkin risotto, fresh fatty cheeses such as buffalo mozzarella and sheep's ricotta.

AWARDS

2022:

- Premio Qualità Prezzo di Berebene 2024 - Gambero Rosso

2018:

- 4 Stars Vini Buoni D'Italia

