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PERTÉ

RIBOLLA GIALLA
CHARMAT METHOD

Average vine age: 15 years

Grape variety: Ribolla Gialla

Training system:
predominantly Guyot

Alcohol content: 12%

Soil composition: clayey-sandy with gravel

Vineyard management:
controlled grass cover with cultivation along rows

Harvest period: late summer



VINTAGE AND HARVEST NOTES

2025 - A rainy spring continued throughout the flowering period. From mid-June, a sharp rise in temperature brought dry conditions until July, when rainfall and severe hailstorms occurred.

WINEMAKING

Ribolla Gialla grapes are gently pressed to preserve the integrity of the skins. Before fermentation, the must is cold-settled. Fermentation takes place at a controlled temperature of 18°C. The wine is then racked and aged on the lees for several months. The second fermentation takes place in an autoclave at low temperature for approximately two months.

VINEYARD LOCATION

Cormòns

TASTING NOTES

Pale straw-yellow colour with fine, persistent bubbles. Delicate aromas of hawthorn and white peach. Fresh and delicate on the palate, with a pleasantly lingering finish.

FOOD PAIRING

Excellent as an aperitif and throughout a meal, especially with raw fish, fried fish, pumpkin risotto and rich fresh cheeses such as buffalo mozzarella and sheep's milk ricotta. Serving temperature: 8°C.

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