



BUTUSSI

RIBOLLA GIALLA BRUT



SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

HARVEST:

Harvesting is by hand and differentiated according to the ripeness of the grapes, normally earlier than the classical ripening

VINIFICATION:

In white with soft pressing of the grapes without maceration. Re-fermentation at a temperature of 14° C and permanence of the sparkling wine in autoclave 3 months in contact with yeasts. It is subsequently bottled.

AGING:

2-3 months in bottle

WINE CHARACTERISTICS:

Brilliant straw yellow color with greenish veins. Fresh fragrant bouquet with notes of apple and pear. Round, slightly aromatic flavor with citrine vein and prolonged taste sensation
Classic aperitif, but goes well with fish and charcuterie appetizers, excellent with vegetable purees, as well as baked fish in general. Boat wine, perfect on appetizers.

SERVING TEMPERATURE: 6-8° C

BOTTLES PRODUCED:
10.000

VINEYARD: RIBOLLA GIALLA 100%
PLANTING YEAR: 1990 -2018
HECTARES PLANTED: 1.92 50
VINES/HECTARE: 4400
YIELD PER HECTARE: 70 HL/ha VINEYARD
SYSTEM: cappuccina

ANALYTICAL DATA.

TOTAL ACIDITY: g/l 4.93
SUGARS: g/l 6.30
TOTAL ALCOHOL: vol 12.24
DRY EXTRACT: g/l 16.6
TOTAL SULPHITES mg/l 66.00

limit of sulfites in Organic: mg/l 150.00
limit of sulfites in Biodynamic mg/l 90.00