BUTUSSI

RIBOLLA GIALLA
BRUT



TERRAIN
Hillside vineyard, composed of stratified marl and sandstone in the deeper layers, with colluvial soils on the surface.

HARVEST
Hand-harvested, with selective picking according to grape ripeness, typically carried out earlier than full traditional maturity.

VINIFICATION
White vinification with gentle pressing of the grapes, without skin maceration. Secondary fermentation takes place at a temperature of 14 °C, followed by a 3-month period in autoclave in contact with the lees. The sparkling wine is then bottled.

AGING
2–3 months in bottle.

WINE CHARACTERISTICS
Bright straw-yellow color with greenish hues. Fresh, fragrant bouquet with notes of apple and pear. On the palate, it is round and lightly aromatic, with citrus nuances and a long, pleasant finish.
A classic aperitif wine, it pairs well with fish appetizers and cured meats, and is excellent with vegetable soups as well as baked fish in general. A perfect "boat wine," ideal with light snacks.

SERVING TEMPERATURE: 6–8 °C

BOTTLES PRODUCED:	
5016	0,75l bottles
198	Magnum 1,5 l

TYPE OF GRAPES:	RIBOLLA GIALLA 100%
YEAR OF IMPLANTATION:	1990 -2018
HECTARS OF VINEYARD:	1.92 50
VINES/HECTAR:	4400
YELD PER HECTAR:	70 HL / ha
BREEDING:	cappuccina
ANALYTICAL DATA	
TOTAL ALCOHOL:	Vol 12.50