

### Production Area

Grapes come from two different production areas: the *Colli Orientali del Friuli*, an area particularly suited to hillside viticulture and the *Lower Friulian Plain*, an area richly cultivated following impressive reclamation works dating back to the early 20th century.

**Municipalities** Spessa, Cividale del Friuli - Piancada, Palazzolo dello Stella

**Altitude** Spessa: 100m asl - Piancada: 0m asl

### Soil

In Spessa the soil is notoriously called *Ponca*, a mixture of marl and sandstone that has stratified over the millennia. The alkaline nature of the soil, rich in calcium carbonate, together with the significant temperature variations, gives the wines flavor and minerality.

In Piancada the silt-sandy, silt-clay subsoil is suitable for the cultivation of vines, which find in the fertility and salinity of the soil a fundamental characteristic for the aromaticity of the wines.

**Grape** Ribolla Gialla 85% - Pinot Bianco 15%

**Vineyard surface** Ribolla Gialla 5ha - Pinot Bianco 2ha

**Plants per Hectare** 5000

**Vineyard age** 10-15 years

### Training System

Spessa: Ribolla Gialla and Pinot Bianco - double inverted

Piancada: Ribolla Gialla - free cordon

**Harvest** mechanical - September

### Yield per Hectare

Spessa: Ribolla Gialla 80q/ha; Pinot Bianco 80q/ha

Piancada: Ribolla Gialla 190q/ha

### Production Process

For the production of Ribolla Gialla Extra Brut sparkling wine we start from a grapes' blend: the Ribolla Gialla and Pinot Bianco grapes from Spessa, rich in intense aromas are combined with Ribolla Gialla grapes from Piancada, which bring sapidity to the blend.

After harvesting, grapes are cooled and gently pressed. The first fermentation takes place with the addition of selected yeasts and is carried on at a controlled temperature of 10-12°C.

The second fermentation takes place according to the long Charmat method: 9 months in pressure tanks, in contact with the yeasts allow the production of a sparkling wine with a fine and elegant perlage, structured and rich in tertiary aromas. We then proceed with cold stabilization and filtration. The sparkling wine is then bottled, packed and fined for further 9 months in the bottle.

### Organoleptic Characteristics

Intense straw yellow that reveals the elegant perlage. The fine and persistent bubbles enhance the aroma of broom and yellow pulp fruits. The tertiary aromas of fermentation emerge on the palate such as bread crust and honey, accompanied by a pleasant acidity and persistence.

### Chemical Characteristics

**ABV** 12,5%

**Sugar, g/l** 3,00-5,00

**Acidity, g/l** 6,50-7,50



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### Pairing suggestions

Excellent as an aperitif, also worth trying throughout the meal, especially in combination with fish dishes, it will enhance fried foods and shellfish. For your vegan pairings, accompany it with chickpea pancakes with tasty mayonnaise.

**Recommended glass** Étoile sparkle glass or tulip glass

**Serving temperature** 4-6°C

**Available sizes** 75cl - 1,5l

Item Code	BTGRBLSPU
Case	6 bottles
EAN bottle	8055205250035
EAN case	8055205250448
Pallet 80x120	60 cases



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### Awards

**Silver** - Mundus Vini - DE (2024)

**Bronze** - Challenge Millesime BIO - FR (2023)

**Silver** - Decanter World Wine Awards - UK (2023)

**Bronze** - Decanter World Wine Awards - UK (2022)