



Production Area

The vineyards are located on the *Colli Orientali del Friuli*, an area particularly suited to hillside viticulture.

Municipality Spessa, Cividale del Friuli

Altitude 100m asl

Soil

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.

Grape Ribolla Gialla

Vineyard surface 2ha

Plants per Hectare 4000

Vineyard age 10 years

Training System double inverted

Harvest mechanical - September

Yield per Hectare 80q/ha

Production Process

After mechanical harvesting, grapes are cooled to preserve their distinctive aromas. This is followed by soft pressing and the first 10-day fermentation at a controlled temperature of 12-14°C. After the inoculation of selected yeasts, the wine is immediately bottled to proceed with the second fermentation in the bottle and to start the sparkling procedure.

Organoleptic Characteristics

Before serving, gently shake the bottle to mix the yeasts deposited at the bottom together with the wine. This will give the product a natural haze and allow you to appreciate the tertiary aromas deriving from fermentation, the notes of yellow flowers, hay and dried herbs. Fresh and sapid, it closes with a pleasant citrine finish.

Chemical Characteristics

ABV 11,5%

Sugar, g/l 0,00-1,50

Acidity, g/l 4,50-5,00

Pairing suggestions

Serve it chilled for a lively aperitif; ideal with fried fish, thanks to its structure it can accompany more complex dishes such as sardines *in saor* (*savoury sardines*). For a vegan pairing bruschetta with mushroom pâté and vegetable caponata.

Recommended glass Tulip glass

Serving temperature 4-6°C

Available sizes 75cl

Item Code	BTGRBLSUR
Case	6 bottles
EAN bottle	8055205250165
EAN case	8055205250455
Pallet 80x120	60 cases