

“XALA”
RIBOLLA GIALLA

Brut Sparkling Wine



• **PRODUCTION AREA**

Vineyards in the best suited parts of Friuli-Venezia Giulia. Average output: 8000-9000 kg per hectare. Grapes: Ribolla Gialla. Training system: Guyot.

• **TECHNOLOGY**

The grapes are harvested by hand towards the end of September when their chemical and sensory profiles are optimally balanced. This is followed by gentle pressing and static decantation of the must. Primary fermentation takes place in steel tanks at 16-18°C, with select native yeasts. The new wine is left on its “fine lees” for two to three months, then it is cleared and racked to pressurized vats, where bubbles form. Secondary fermentation takes place at 16°C-18°C and select yeasts are used once again. The process lasts approximately 25-30 days and it is followed by a few days of ageing on the lees. The wine is then bottled and left to age in the bottle for a few weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Bead: Very fine and continuous.
Colour: Intense straw yellow.
Aroma: Elegant, clean, fruity and floral.
Taste: Finely poised and pleasantly lemony, with a slightly aromatic finish.

• **CHEMICAL CHARACTERISTICS**

Alcohol by volume (% vol.) 11.50 – 12.50
Sugar (g/l) 10.00 – 12.00
Total acidity (g/l) 6.00 – 7.00

• **SERVING TEMPERATURE**

5°C - 6°C (serve immediately after opening).

• **PRESERVATION**

Keep in a cool, dry place, away from heat and light.

• **AS INDICATED IN THE WINE LIST**

“Xala” Ribolla Gialla Brut Sparkling Wine - Astoria

220 - 750 ml

