



Ribolla Gialla

VSQ Brut Metodo Classico

This “metodo classico” (Champenoise method) from Friuli, is a wine of great personality, obtained from the indigenous Ribolla Gialla grapes grown in our vineyards in the area called “Grave”, at the feet of the Alps, north of Venice.

The stony soil of this area, the strong thermal shifts and the long rest on the yeasts, make this Ribolla a sparkling wine with a refined and persistent perlage that combines the minerality of the terroir with the floral and citrus fragrance. On the palate, freshness and acidity are well balanced. The wide sip and the dry and long finish, invites you to a second glass.

Grape varieties: Ribolla Gialla.

Production area: north of Venice, at the feet of the Alps, in the area called “Grave Friulana”.

Soil composition: loose, well aired soil, mainly composed of typical calcareous white river stones dragged down by the Alpine brooks.

Growing systems: guyot.

Vinification: early harvest and low production in order to preserve the grape acidity. The cuveè refines in stainless steel tanks on its own yeasts until the following spring, when the riddling takes place. Once the rest on the yeasts is over, we carry out the degorgement with a brut dosage in order to obtain a residual sugar of approximately 5g/lt. Freshness and acidity are well balanced on the palate. The wide sip and the dry, long finish invite you to a second glass.

Food pairings: it can be a sophisticated aperitif and very pleasant throughout a meal to accompany light dishes based on vegetables and fish.

Service temperature: 6-8 °C.

Suggested glass: 



22° Sparkling Wine Festival 2020
92/100 punti

leRadici del Vino

Festival della Ribolla Gialla 2018
Diploma di Merito