

 **MOSOLE**

RIBOLLA GIALLA BRUT



Intriguing and elegant.
This Ribolla Gialla Brut
with its bubbles makes
the aperitif a moment
of celebration.

Varietal: Ribolla Gialla 100%

Soil: calcareous and clayey soil

Altitude: 20 meters above sea level

Classification: vino Spumante

Growing system: Guyot

Age of Vines: 20 years

Time of Harvest: end of August

Vinification & fermentation: soft pressing, fermentation at a controlled temperature. Fermentation in stainless steel tanks at a controlled temperature of 16 °C.

Second fermentation: in stainless steel pressure tanks at a low temperature for 12 weeks.

Alcohol by Volume: 12,50%

Acidity: 5,80 g/l

Residual Sugar: 8 g/l

Serving Temperature: 6 - 8 °C

Serving Glass: sparkling wine glass

Characteristics: straw yellow color with green reflexes and a fine perlage. A delicate bouquet with sensations of white peach and floral notes of hawthorn and yellow apple. To taste the bubble is creamy and velvety with citrus and mineral nuances and with an aromatic persistent finish.