



CAMPE DHEI

RIBOLLA GIALLA

VINO SPUMANTE

Brut

WINE NAME

Ribolla Gialla Spumante

WINE TYPE

Brut Spumante Wine

LOCATION OF THE VINEYARD

Friuli Venezia Giulia

POSITION AND TYPE OF SOIL

The vineyards are cultivated in medium-textured soils. The mild and largely temperate climate allows ideal growth of vines

GRAPE VARIETY

Ribolla Gialla

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

8 g/l

ACIDITY

6 g/l

WINE MAKING PROCESS

Harvesting of grapes at optimal ripeness. In the winery, soft pressing followed by the Charmat natural fermentation method with clarified must

CAPACITY / BOTTLE SIZE

0.75 lt.

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

Bright yellow in colour with delicate greenish highlights

BOUQUET

The distinctly floral aroma is intoxicating with notes of spring flowers. The bouquet is enhanced by the delicate aroma of white peach and pear. Grassy undertones redolent of hay in summer

TASTE

Thirst-quenching and fresh on the palate. The fine, persistent perlage enhances the fragrance of this spumante, which offers good acidity and balanced sapidity

MATCHES WITH

Unbeatable as an aperitif, Ribolla Spumante Campe Dhei is the perfect wine pairing for medium-aged cured Italian ham. A wine for all courses, it goes well with fish dishes, soups with molluscs and fancy raw seafood