

BOLLA GIALLA Brut

Alcohol 12%
Rest sugars 1 g/L
Total acidity 5,9 g/L

VINEYARD

Place: Ruttars hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-west facing. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1989/1993; hand-harvest, yield 6 tons/hectare.

WINEMAKING AND AGEING

Blend of Ribolla gialla (85%), Chardonnay, Pinot grigio and Riesling. De-stemming and pressing. Fermentation in steel tanks at for six months on the lees. Bottling without adding sugars, ageing in bottle 4 months.

ORGANOLEPTIC SENSATIONS

Colour straw yellow. Intense and very rich flavour of green apple, pineapple, aromatic herbs, on mineral background. Fresh in mouth, velvety bubbles, salty, fruity and mineral finish.

FOOD PAIRING

Fish appetizers, first courses with vegetables and herbs. Serve at 9-10°C.

BOTTLE SIZE

Champagne-style regular bottle.

This sparkling wine represents Ruttars' hill at hte best. Excellent quality grapes give a tasty wine, in which all the minerality of this hill is expressed. The slow winemaking process gives extremely soft bubbles that make very elegant the wine. This is what we call „a great wine with bubbles“.