



La Scusa Ribolla Gialla Spumante Brut



Grape Variety 100% Ribolla Gialla (Indigenous grape variety)

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

Training System Sylvoz

Vine Density 4,000 vines per hectare

Yield Per Hectare 9,000 kg. per hectare

Vineyard Size 40 hectares

Annual Production 8,600 bottles / year

Harvest Manual harvest and grape selection

Vinification / Aging Stainless steel tank and resting until bottling in spring

Alcohol Vol 12%

Perlage Fine and persistent mousse

Color Light lemon with green hues

Aroma Delicate with a fine nose with perfumes that reminds of green apples and peaches

Taste Well-structured, with fine mousse and a long aromatic finish

Food Pairing Aperitif wine. Goes well with fish appetizers or main courses

Serving Temperature 10-12° C / 50-54° F

Type Of Cork Natural Cork

Bottle Size (L) 0.75

