

**RIBOLLA METODO CLASSICO – BRUT****Vineyard:**

Appellation: VSQ Metodo Classico  
 Terrain: Ponca/Clay  
 Grapes: 100% Ribolla Gialla  
 Training system: Guyot  
 Production/hectare: approx. 80 ql

**Winery:**

The grapes are harvested strictly by hand. The pressing phase is carried out in gentle cycles that minimise crushing so that only the first-pressing must is obtained. Once the pressing phase is over, the must is exposed to the air – contrary to almost all other musts – in order to eliminate all the more reactive components that are unpleasant to the palate in grapes with a low degree of ripeness. This hyper-oxygenation allows us in a natural way, and without the use of chemical adjuvants, to stabilise the product and prepare it for the long period of refinement in the bottle. After alcoholic fermentation, the wine rests on the lees in steel tanks where the continuous movement of the yeasts enriches the Ribolla's structure. When it is close to frothing before bottling, the mass is filtered to prevent malolactic fermentations from starting. Before the final preparation for the second fermentation, a small cut is made with white aged in barriques in order to enrich the bouquet and make the structure more complex. After resting on the lees for at least 24 months, the wine is disgorged as brut and left to rest for a further 6 months.

**Tasting card:**

**Colour:** Straw yellow with green highlights.

**Nose:** Fine and elegant hints of pear and white flowers.

**Flavour:** Creamy perlage, pronounced acidity and dry taste.