

Fantinel

Spumanti



RIBOLLA GIALLA BRUT

Brightly straw-yellow coloured, it presents fruity scents, revealing to the palate its lively fresh and charmingly harmonic essence. A long Charmat for this exclusive sparkling wine enhancing with authenticity the indigenous Ribolla Gialla vine.

Origin: Estate in Tauriano (PN).

Grapes: Ribolla Gialla (100%).

Sparkling wine-making method: Long Charmat Method.

Bead: fine and persistent.

Appearance: bright straw-yellow with green transparencies.

Nose: intense, elegant, with fruity notes.

Palate: fresh, lively, well structured.

Alcoholic strength: 12% vol.

Ideal serving temperature: 7-8°C.

Pairings: aperitif, perfect with fish-based dishes.

GRUPPO VINICOLO FANTINEL S.P.A.

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