RIVANI

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Rivani

Ribolla Gialla Extra Dry



Vinification

Ribolla grapes, harvested manually, are macerated for a short period. Subsequently, thanks to a soft pressing process, the must is obtained. The must is fermented in steel tanks at a temperature of 14-16 ° C.

Description

It is characterized by the typical straw yellow color with golden reflections. The perlage is very fine and persistent. It has a floral bouquet with fruity aromas of peach, apple and citrus notes. On the palate, it is balanced, soft and with good minerality.

Food Pairing

Excellent as an aperitif or during the meal with white meats or fish dishes.

Ribolla Gialla		**8-10 °C**	**Alcol: 11%** **Zuccheri: 12 g/l**