

Ribollanoir



PRIMOSIC



OSLAVIA

Grapes	89% Ribolla gialla 11% Pinot nero
Vinification	<p>Ribolla grapes come from the vineyards pinnacle and are manually harvested in mid October, at their ideal ripeness, to keep a perfect balance between alcohol and acidity. The Pinot Noir grapes come from a vineyard right on the bank of Piumica's creek north faced</p> <p>The blend has been created after fermentations, Pinot Noir light tannins fit Ribolla's mineral aspects, creating a whole of fresh delicious complexity.</p> <p>The sparkling winemaking method is known as cuve close (charmat); the yeasts employed are the same of the ones utilized in champenoise method, assuring finesse and grace to the wine. The basis of Ribolla and Pinot Noir is refermented (prise de mousse) to a very low temperature in order to preserve the primary aromatic component, with a pressure of 6.3 atmospheres.</p>
Wine	<p>Ribollanoir keeps the main characters of Ribolla united with the gentle aromatics of Pinot Noir.</p> <p>Zesty and citrusy in the nose with nashi hints and fragrant flowers .</p>
What we eat with it	Multifaceted wine it will be easy to pair with aperitif finger food or anchovies pizza "alla romana" or...why not? a cheerful brown bag of (light) fish n'chips.
To be served	7° C
Alcohol	12,50% vol.
Acidity	6,20 g/l
Residual sugar	3,00 g/l