CASA MANGONI

Vino Spumante Ribolla Gialla extra dry



TYPE OF WINE
Sparkling white wine extra dry

MAIN GRAPES
Ribolla Gialla

PRODUCTION AREA
Grapes coming from the north-eastern Italy, suitable for the cultivation of this grape variety.

SOILS
In the hilly region as well as in the plains, we find alluvial and sedimentary soils; the composition can vary from fresh and gravelly to clayey and rich in minerals.

HARVEST
Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION
Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR
Intense and brilliant straw yellow. Fine and persistent perlage.

BOUQUET
Recognisable for its fine floral perfumes of white rose, gentian, acacia, as well as its fruity notes of white peach and apple. Clear citrus fragrance of lime and lemon peel, accompanied by herbs sensations of hay and a good minerality which recalls pumice stone.

TASTE
In the mouth is fragrant and mineral, almost refreshing, not excessively full-bodied with a good balance, distinguished by a marked freshness, which persists in the pleasant fruity aftertaste.

FOOD PAIRING
Versatile wine, advisable as an aperitif, accompanied with fresh cheeses, cold cuts not too much seasoned and raw vegetables. During the meal the best match is with white meat with light dressing, raw fish, shellfish and smoked salmon.

SERVING SUGGESTION
5-6°C

[Flute (75 cl)], [11,5% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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