Puiatti

Metodo Classico Extra Brut Ribolla Gialla



WHITE CHAMPAGNE & SPARKLING

ITALY

FRIULI-VENEZIA GIULIA

SUITABLE FOR VEGANS

TASTING NOTE

A persistent perlage and intriguing nose, with notes of broom, pears, Golden delicious apples and herbs. The palate is biting, crisp and fresh, with a lingering finish.

VINIFICATION

AGEING In stainless steel tanks AGEING ON THE LEES From 20 to 24 months DEGORGEMENT Between March and April

FOOD MATCHING

It is great as an aperitif as well as throughout a fish-based meal. Ideal with shellfish and seafood.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Ribolla Gialla (100%)
CLOSURE	Diam
SKU CODE	M28961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.27
TOTAL ACIDITY	5.8g/l Tartaric
RESIDUAL SUGAR	4.4g/l
SKU	M28961NV