



FENIS – Ribolla Gialla – Spumante

GENERAL DATA:

Vineyard: located at Ruttars in municipal administration of Dolegna del Collio

Kind of ground: Marl and clay

Grape: Ribolla gialla

Vines per hectare: 8000

Type of cultivation: Guyot

VINIFICATION AND REFINING:

The grapes are harvested entirely by hand using boxes and selecting the best grapes. The must is cleaned through cold settling in order to create the sparkling wine base. The fermentation takes place in steel tanks at a controlled temperature of 10°C for thirty days.

When the fermentation is complete, the product is filtered for thirty days and placed in autoclaves and subjected to a sparkling process at a controlled temperature between 14° and 3°C degrees until April. At the end of this period, the wine is bottled.

There follows a further period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

It has a straw-yellow color with greenish reflections. Its bouquet recalls flowers and fruit. The taste is soft, fresh, elegant and persuasive.

FURTHER INFORMATION:

Drink with: fish starters and first courses, a sparkling wine which can be drunk with all courses.

Serve at: 8–10°C.

AZIENDE AGRICOLE
L I V O N



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