

# TRE LUNE RIBOLLA GIALLA

RON  
CODE  
DEI  
PINI



## GRAPE VARIETY

100% Ribolla Gialla

## APPELLATION

Spumante BRUT

## PRUNING SYSTEM

Guyot

## GRAPE PRODUCTION

80qli/ha

## VINIFICATION

The grapes are manually picked up around the end of august, destemmed and carefully pressed to preserve the aroma. Once the purification is done, the must is gently placed in the tanks to facilitate the fermentation at controlled temperatures. Then a second fermentation takes place (Charmat method). The wine is then refined for 3 months on noble yeasts. The wine is bottle-aged for at least 2 months before being tasted.

## TASTING NOTES

This native variety is a grape of great charm with a straw yellow color. Sharp notes of citrus with an excellent balance of acidity on the palate and a fresh finish.

## FOOD PAIRINGS

A great wine for a toast that is also perfect with appetizers and raw fish.

Suggested serving temperature 7-8° C

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