



Fantinel Ribolla Gialla Brut

Bright straw-yellow colored, it presents fruity scents, revealing to the palate its lively fresh and charmingly harmonic essence. A long Charmat for this exclusive sparkling wine enhancing with authenticity the indigenous Ribolla Gialla vine.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Double upside down
Density of plants: 4,200/ha.
Age of vines: 15 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand picked, pressed, clarified,
fermented using selected yeasts at
15°C. Charmat Method - 100 days.



VARIETALS

100% Ribolla Gialla.



BARREL

None.



RESIDUAL SUGAR

6 grams per liter.



MATURATION

None.



ACIDITY

6.2 grams per liter.



VINTAGE PRODUCTION

8,333 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Apertif, perfect with fish-based
dishes.



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