

*di Lenardo*  
DAL 1878

**RIBOLLA GIALLA**  
SPUMANTE METODO CLASSICO

## **RIBOLLA GIALLA – SPUMANTE METODO CLASSICO**

Its colour is straw yellow flecked with greenish tints, and the unbroken stream of tiny bubbles is very persistent. The delicate bouquet shows hints of acacia blossom, with velvety smoothness and a lot of minerality. In the mouth is fresh, medium-bodied, with citrus notes and good aromatic persistence. Fresh and delicate traditional method sparkling wine characterized by a lively profile, aged for at least 12 months on the lees.

**FOOD PAIRING:** Superlative as an aperitif, ideal with entrées. Equally outstanding through a complete fish meal.

**BOTTLES PRODUCED:** 6.000

**FIRST VINTAGE:** 2016

**GRAPE VARIETY:** 100% Ribolla Gialla

**ALCHOOL:** 12%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Vinification into the bottle (Metodo Classico).

It stays on the yeasts in our cellar room for at least 9 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years (from its disgorgement), to better preserve its freshness.

**SERVING TEMPERATURE:** 8°

