

# *RIBOLLA GIALLA MIKLUS FRANCESCO PETILLANT-NATUREL*

## **Technical sheet**

**Production area:** 34070 San Floriano del C. (Gorizia)

**Recognition:** Sparkling wine (Frizzante) IGT Venezia Giulia

**Soil composition:** hilly, consisting of layers of clayey marl and sandstone, locally called "opoka"

**Altitude:** 200 meters above sea level

**Vineyards:** without use herbicides

**Vine variety:** 100% Ribolla Gialla

**Vineyard age:** 18 years

**Pruning system:** Guyot

**Harvest period:** September 2020

**Type:** naturally sparkling wines, ancestral méthode

**Vinification:** The grapes are harvested and selected manually, then gently destemmed and macerated on the skins for 3 days in conical oak vats without temperature control. The alcoholic fermentation with indigenous yeast begins during these days, with manual punching down three times a day (dipping the skins into the must). The skins are then soft pressed and the alcoholic fermentation continued in stainless steel barrels. Towards the end of the fermentation, the temperature was lowered and the wine with residual sugar was bottled. In April of next year, the fermentation restarted in the bottle with the presence of sediments.

The wine finishes its primary fermentation in the bottle, trapping carbon dioxide and a sediment of yeast lees.

**Visual appearance:** cloudy yellow colour.

**Olfactory and gustative features:** floral and fruity bouquet with typical citrus fruit nose, bitter almonds, honeydew melon, exotic fruits. Ample and mineral taste, fresh, lively, harmonic, yeasty in aroma.

**Food pairing:** It pairs well with soups, risotti, cheeses, and it is an excellent aperitif.

**Serving temperature:** 8/10 °c

**Alcohol content:** 13 % vol.

**Note:** no use of selection yeast, no clarification, no filtration.