

P I E R A

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SELEZIONE DI PIERA

**ONEDIS
RIBOLLA GIALLA MILLESIMATO BRUT**



GRAPES: Ribolla Gialla

PRODUCTION AREA: Hills of Friuli region bordering the Dolomites

ASPECT AND ELEVATION: 300 meters above sea level

SOIL TYPE: Marl and Sandstone

TRAINING SYSTEM: Guyot

PLANTING DENSITY: 4800 vines per hectare

HARVEST PERIOD: End of August

RELEASE: Beginning of Summer

ALCOHOL CONTENT: 12 % vol

RESIDUAL SUGAR: 10 g/ lit

TOTAL ACIDITY: 6,3 g/ lit

SERVING TEMPERATURE: 6°- 8° C

RECOMMENDED GLASS: Medium-sized, tulip-shaped glass

AGEING POTENTIAL: Four years

FORMATO (ml): 750, 1500

CALORIE: 75 Kcal/ 100 ml

WINEMAKING PROCESS

The grapes are gently pressed then the must naturally decants. The fermentation takes place in steel tanks at 14 ° -15 ° C. Second fermentation at a controlled temperature of 13 ° to 14 ° C for about nine months, according to the Long Charmat Method.

SERVING SUGGESTIONS

Excellent as an aperitif or through a meal, especially with fish based dishes, white meat or vegetables.

TASTING NOTE

Brilliant straw yellow colour with a fine and persistent mousse. Intense aroma with nuances of apple, peach and grapefruit. Dry and fresh on the palate with citrus and mineral notes and a long aromatic persistence.