

Collavini Ribolla Gialla Spumante Brut Millesimato



Origin

Country	Italy
Wine Region	Friuli – Corno di Rosazzo and Manzano
Winery	Collavini

Technical Data

Grape Varieties	Ribolla Gialla
Type	Sparkling white wine, Brut - VSQ Metodo Collavini Millesimato
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Picking the meticulously selected bunches in small cases is carried out only in the morning, when the northerly breeze has dried their light veil of nocturnal humidity. Delicate whole-berry pressing is followed by natural settling of the free-run must overnight. Fermentation at 14 °C is part in steel and part in barriques.

Ageing

In the following spring, the Ribolla Gialla is refermented really slowly in large horizontal pressure tanks at 12 °C; it follows the maturation on the lees that lasts no less than 30 moon cycles. Subsequent bottling is in a completely oxygen-free environment. More than 12 months in bottle are then necessary to round off the long maturation process. Finally, the bottles are packaged and protected by a unique yellow veil to preserve the loving care that skilled winemakers have lavished on the contents for almost four years of labour.

Description

In Brief

This sparkling wine is emblematic of Friuli and the Collavini Winery and is one of the most famous sparkling wines in Italy. It is created through a unique process named after its creator Eugenio Collavini - "Metodo Collavini".

Tasting notes

Straw yellow, sparkling colour with green hues, elegant pearls - a continuous flow of bubbles. Elegant nose with hints of nectarine, white figs and green apples, velvety smoothness and minerality. Very fresh-tasting and generously structured in the mouth, where a kaleidoscope of citrus fruits complements the exceptional length.

Food Pairing

Superlative as an aperitif or with fish and shellfish-based dishes.

Notes

