



MASCHIO DEI CAVALIERI

Ribolla Gialla

BRUT



Ribolla Gialla boasts a long history. Believed to be originally from Istria, this grape variety has been cultivated in various wine regions of Central Europe and finds its ideal growing area in Friuli-Venezia Giulia.

The origin of the name Ribolla is uncertain. The name may derive from "rebolium," a term once used to refer to the grape variety. However, the most widely accepted theory links the name Ribolla to the phenomenon of "ribollitura," the bubbling or fermenting of the must that occurred in the past due to the high presence of malic acid.

Maschio dei Cavalieri turns this grape variety into a sparkling wine that stands out for its aromas and fragrance. The use of the Long Charmat method, which involves a longer period on the lees, ensures a vibrant and distinctive sensory profile.

*Historical and versatile grapevine
Elegance in yellow
Persuasive personality*

TECHNICAL SHEET

Production method: Long Charmat

Grapes: Ribolla Gialla

Area of origin: central area of Friuli-Venezia Giulia

Alcohol content: 11%vol

Residual sugar: 13g/l

Service temperature: 6-8°C

TASTING NOTES

Colour: light yellow with greenish reflections; white and creamy froth; rich and fine perlage.

Bouquet: fruity, of ripe yellow pulp fruits.

On the palate: persistent, well balanced and well structured. Its marked acidity blends well with its pleasant freshness and minerality.

SIZES: 75 cl

Pairings

The extended period on the fine lees gives rise to a well structured sparkling wine, suitable for pairings with fish and seafood dishes. Its marked acidity makes it particularly suited to accompany fish fries.