

CONTE
D'ATTIMIS-MANIAGO



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RIBULA

Spumante Brut

Grapes Used

Ribolla gialla grapes.
An ancient Friulan grape.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil East-West exposure.

Training system – yield per hectare

Doppio capovolto (double bending canes).

Harvest period – vinification methods

Manual grape harvesting, last ten days in August. White wine vinification method with slight pressing of the grapes. Second fermentation at low temperatures in pressure tanks (Charmat method), over 6 months.

Sensory characteristics

Straw yellow colour, with a fragrance very reminiscent of flowers. The dry taste is delicately sour and the pleasant aftertaste brings to mind crusty bread.

Food and wine pairings

Ideal as an aperitif wine and when served at the beginning of the meal. Spumante is best paired with risotto dishes and delicate first courses. It is superb with crustaceans and seafood such as steamed fish with delicately flavoured sauces.

Service

Best served well chilled (10°-12°C).

Bottles produced

7,900 Champagne bottles, 750 ml.
248 1,5-litre Magnum

Analytical parameters

Effective alcohol content by volume	% Vol.	12.0
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