



*Conte d'Attimis-Maniago*

# Ribula

## *Spumante Brut*

- Grapes** Ribolla Gialla.
- Vineyard** The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
- Vinificazione** Charmat Method, system deemed most suitable to give the product its recognised varietal mark.
- Appearance** Straw yellow colour with elegant greenish hues.
- Nose** The aroma suggests fields of flowers.
- Palate** The taste is dry and slightly bitter. The aftertaste is pleasantly fruity and floral with an elegant finish of bread crusts.
- Food Pairing** A fresh and fragrant sparkling wine with a reduced alcohol content, making it ideal for an aperitif or at the start of a meal. Risotti and delicate first courses are classic pairings for this wine. It is also excellent with crustaceans and seafood dishes such as steamed fish with delicate sauces.
- Service** Best served chilled (10-12 °C).

