



Conte d'Attimis-Maniago

Ribula 1585

Spumante Brut Metodo Classico

- 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.
- Vinification** Metodo Classico, aged 36 months on lees.
- Appearance** Straw yellow colour with elegant greenish hues, fine and persistent bead.
- Nose** Fine, expansive bouquet suggesting flowers and white fleshed fruit.
- Palate** Enveloping on the palate, flavourful and harmonious. It is fresh and very pleasant to drink, as you would expect of a top-end Brut. The finish is dry and slightly bitter. The wine has a pleasant aftertaste that suggests bread crusts.
- Food Pairing** Excellent as an aperitif and even better enjoyed with any meal. The wine pairs exceptionally with fish; hors d'oeuvres in general, crustaceans, first courses of pasta or rice with fish or vegetables and second courses of steamed, grilled or oven-cooked fish.
- Service** At 8-10 °C, in suitable glasses to appreciate the wine's characteristics.

