



*Conte d'Attimis-Maniago*

# RIBULA 1585

## *Brut sparkling wine*

### **Grapes Used.**

Ribolla Gialla grapes are deeply rooted in history and have been a pearl of Friuliano enology since 1376. From this unique grape an indigenous brut sparkling wine has sprung: 100% Ribolla Gialla grapes are combined with the authentic long Charmat method.

### **History of the Attimis Maniago sparkling wine.**

Sparkling wine was first experienced in the 60s. The first method tried was a classic combination of Chardonnay and Pinot Nero grapes, followed by the introduction of Ribolla Gialla which partially replaced the Pinot Nero grape. From 1972 the introduction of the Ribolla Gialla grape in the cuvée was so significant that it became the fundamental variety of Attimis sparkling wine. The results were satisfying but the initial idea had still not yet been realised. This is when the decision was made to change the sparkling wine production method from champenoise to Martinotti or Charmat; the system deemed most suitable to give the product its recognised varietal mark. The nth and, for now, last "revolution" occurred in 2000 when the Conte d'Attimis- Maniago Brut sparkling wine became Ribula; a name that, from the outset, has evoked the personality of this 100% Ribolla Gialla variety. Indeed, together with the change of name, the Pinot Nero and Chardonnay grapes disappeared from the cuvée. The result was the sparkling wine designed in 1969, in other words a product able to express the quality, image and originality of the wines that the Conte d'Attimis-Maniago winery has been producing in the Friulian hills since 1585.

### **Position of the vine.**

Hills belonging to the Sottomonte estate in Buttrio (UD), part of the Eastern Friuli Hills C.D.O. (controlled denomination of origin) area.

Marly soil as the best vines in the world require. Southeast exposure.

### **Training system.**

According to tradition, the 'Cappuccina' (Guyot double bending cane) training system is used for the Ribolla grape.

### **Harvest period - vinification methods.**

Strictly manual harvesting in the third ten days of August. White wine fermentation with slight pressing of the grapes. Second fermentation in an autoclave using the Charmat method at a low temperature for more than six months to enrich the autolysis components of the refermentation yeasts.

### **Sensory characteristics.**

Straw yellow colour with greenish hues, fine and persistent bead. A fine, expansive bouquet suggesting flowers and white fleshed fruit. This wine is 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 and wine pairings.**

This wine is 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.**

Serve at 8-10 degrees in suitable glasses to appreciate the wine's characteristics.

