



TENUTA  
**Baroni del Mestri**

**IGT "Venezia Giulia"  
Ribolla Gialla Extra Brut  
Vino spumante di qualità 2016**



**Territory of Production:** Cormons – Collio Goriziano

**Crù:** Monte Quarin

**Land:** Flysch of marne of Eocene origin

**Lying:** hilly at about 180-200 meters above sea level

**Exposure:** south – south/west

**Training system:** Guyot with 6/8 buds

**Density:** 4.000 vines/hectare

**Yield:** 50/60 quintals/hectare

**Alcohol content:** 12% vol.

**Sugars:** 0,3%

**Acidity:** 5,65 grams/liter

**Sugar free extracts:** 30,2 g/L

**Grapes:** Ribolla Gialla 100%

**Harvest:** anticipated, by hand in small boxes

**Winemaking:** rigorously in white, soft pressing, natural decantation for about 36 hours, the first fermentation is at a controlled temperature of about 18°celsius, takes place in cement tanks. The base wine remains on the noble lees for about 5 months, in which, with the batonnage, they are put back into suspension, favoring the autolysis of the yeasts.

**Takeover:** at the end of January the Ribolla Gialla is fermented for about 120 days, at a temperature of 12°celsius, remaining to refine on the lees for about another four months; it follows the bottling in complete absence of air and the aging in the bottle for at least 4 months.

**Wine:** bright straw-yellow color, very fine, persistent and creamy froth. Fine and delicate bouquet with fruity and floral notes, in particular pink grapefruit and rennet apple. In the mouth it is dry and soft, fresh and savory. Excellent drink and perfect balance, persistent, harmonious.

**Food matchings:** excellent aperitif, ideal on croutons and sandwiches. It goes well with fish dishes, molluscs and crustaceans.

**Serving temperature:** 6/8° Celsius

**Storage:** bottles lying down, at a temperature of not over 18° Celsius, away from the light.

**Longevity:** 3/4 years if well stored.



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