

Mot

VIGNA ANGELI

A wonderful sparkling wine from Friuli! A new type of sparkling, with 20% of Ribolla gialla grape, that gives to the wine minerality and freshness.

TECH SHEET



Region: Friuli Colli Orientali DOC

Variety: Chardonnay 80% - Ribolla gialla 20%

Type: Sparkling white wine – extra dry

Winemaker's note: Bright straw-yellow colour. Elegant nose, with hints of fruits, at the palate fresh and aromatic.

Soil: Ponca (eocenic marl)

Year planted: 1996

Training: Guyot

Harvest: Hand picked, in crates, during the end of August.

Yield 70 hl/ha (3.9 tons per acre)

Winemaking: It begins with a soft pressing of the grapes without maceration. The re-fermentation, which is necessary for sparkling wine, takes place on selected yeasts, previously inoculated, in stainless steel tanks, fully insulated and refrigerated, for about 2 months. After bottling, followed by a short aging in bottle.

Expected production: 50,000 bottles/year

Alcohol: 11,5% by vol

Food matchings: Excellent as appetizer and by throughout a meal. Very well with dishes of fish, cold dishes, white meat.

Serving temperature: Best served at 7°C/44°F about

Glass: Medium-sized tulip-shaped.

Selected by:



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