Fantinel

COUNTRY
Italy

REGION
Friuli Venezia Giulia



Ribolla Gialla Brut

VARIETALS
100% Ribolla Gialla

VINEYARD PHILOSOPHY
Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
3 Hectares South	120 meters	Upper Plain	Gravel

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,200 vines per hectare	Guyot	20-25 years

CLIMATE
The upper Friulian plain, sheltered to the north by the Dolomites, is characterised by a generally cool and humid climate and marked temperature variations between day and night.

HARVEST PERIOD
End of August through early September.

VINIFICATION
Long Charmat Method for approximately 4 months in temperature-controlled stainless steel autoclave tanks.

LONGEVITY
5 years

FIRST VINTAGE PRODUCED
2012

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
12% Alc./Vol.	5.8 g/l, pH 3.39	6.3 g/l	22.5 g/l

STYLE
Long Charmat - Brut

TASTING & PAIRINGS
Appearance: Bright straw-yellow with green transparencies.
Nose: Intense and elegant, with fruity notes.
Palate: Fresh, lively, well structured.
Pairings: Aperitif, perfect with fish-based dishes.
Serving Temperature: 44-46°F



Vinous
91PTS

AVAILABLE FORMATS
750 ml

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