



BORGH CONVENTI



RIBOLLA GIALLA SPUMANTE VSQ Brut Millesimato

GRAPE

Ribolla gialla

WINEMAKING

The grapes are picked early by hand to preserve their freshness and acidity. They are then soft pressed and the must from this first pressing is cold decanted. Fermentation takes place in stainless steel vats at a temperature of 16° C. It is then left to age for at least 6 months, after which the base wine is ready for secondary fermentation.

SECONDARY FERMENTATION

Secondary fermentation takes place in steel vats at a temperature of 13°C, followed by 6 months of *élevage* on the lees to allow the wine to develop its superior organoleptic characteristics.

TASTING PROFILE

This wine has an intense straw yellow colour and a fine, long-lasting perlage. It is sophisticated and elegant on the nose, with citrus notes mingling with subtle flora aromas. Caressing and refined on the palate, it is pleasantly fresh and dry, with a long-lasting, aromatic finish.

SERVING TEMPERATURE

8°C

FOOD PAIRINGS

This wine is a naturally good accompaniment to many dishes, but shines particularly with fish and shellfish appetizers, including purée of salt cod, salmon or anchovies on toast, Colonnata lard and San Daniele dry cured ham. Its agreeable, fresh personality also makes it a perfect aperitif wine.