



BUTUSSI RIBOLLA GIALLA 2021

GROUND: Hilly area consisting of stratified marl and sandstone of Eocene origin

HARVEST: Manual, the harvest time is visually assessed when the grapes have reached optimal ripeness, which in this area occurs between the second and third decade of September.

VINIFICATION: After destemming and pressing, the crushed grapes are immediately cooled to a temperature of 12 ° C and left in contact with the skins for 12 - 16 hours. During this time, the natural enzymes of the must allow a release of the aromatic components, linked to the skin, accentuating the structure and the typical varietal characteristics of the grape. After this period the must is delicately separated from the skins, and left to ferment intact, without clarification, at a controlled temperature for about 14 days.

AGING: 6 months in steel barrels and 2 - 4 months in the bottle

CHARACTERISTICS OF THE WINE: Straw yellow color with greenish reflections, dry, vinous and fresh, harmonious in structure and with a distinctive and marked floral scent. Accompanies cold appetizers, fried foods, perfect on sea truffles, "molluscs". Great fish wine

SERVING TEMPERATURE: