



# SIRCH



## RIBOLLA GIALLA SPUMANTE - EXTRA BRUT Friuli. DOC

The sparkling version, obtained solely from the first-pressing must from this ancient vine grown in Friuli Venezia Giulia, evokes a scent of wildflowers composing a varied and balanced bouquet. The moderate alcohol content makes it a very appreciated sparkling for all occasions.

Best if served at moderately cool temperature to express its well-balanced sunny character.

**Grape variety.** Ribolla Gialla

**Designation of origin.** Friuli DOC

**Soil.** Marl and sandstone of Eocene age

**Training system.** Guyot

**Pest management.** Integrated pest management with controlled environment impact

**Harvest time.** Second week in September

**Harvest method.** By hand

**Vinification.** After a first fermentation in stainless steel tanks, a secondary fermentation takes place in pressure steel tanks and aging on yeast for at least 6 months. The wine then is bottled and left to rests in the cellar before releasing for sale

**Color.** Straw yellow

**Nose.** Fresh and sophisticated aromas with delicate notes of white flowers, lemongrass and sage, along with wild strawberries and balsamic accords redolent of fine herbs

**Taste.** The taste is lively and mineral. The elegant acidity echoes the pleasant freshness and delicate balsamic aftertaste

**Food pairing.** Ideal as aperitif. Ribolla suits every moment, it can be a companion for all courses except red meats, it pairs wonderfully with fish, seashell dishes. Excellent pairing with citrus desserts

**Serving temperature.** 8°C



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