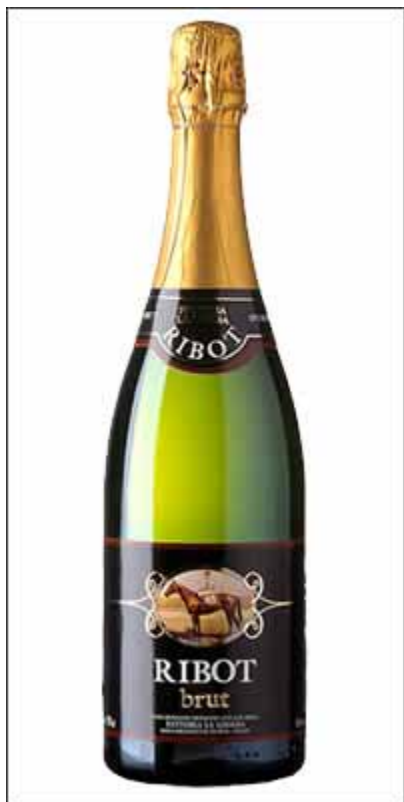


Ribot spumante brut

# FATTORIA LA LOGGIA *dal*



1427



## **RIBOT SPUMANTE BRUT**

### **VINO SPUMANTE BRUT**

#### **Grape mixture:**

70% Pinot bianco, 30% Trebbiano and Malvasia .

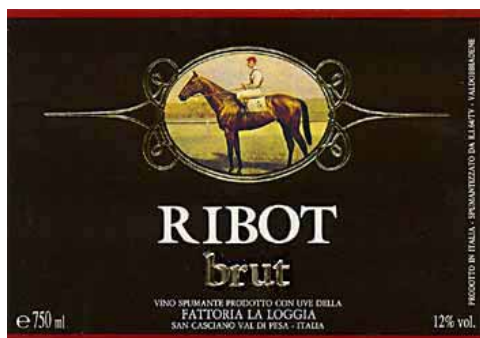
#### **Tasting notes:**

Straw-yellow color, dry, fresh and soft flavor. Fine and dense perlage.

#### **Vinification:**

The grapes are destalked and pressed in an extremely soft fashion. The must is drained from the skins and cooled to a temperature of 15° C. (59° F.) to aid natural clarification. It is then transferred to stainless steel tanks for alcoholic fermentation. Afterward, the wine base is kept in sealed tanks to develop effervescence in accordance with the long Charmat method. After bottling, the wine is fined in glass for at least four months.

**Alcohol level:** 12%vol.



This page is on the web to [http://www.fattorialoggia.com/ribot\\_gb.htm](http://www.fattorialoggia.com/ribot_gb.htm)

#### **Fattoria La Loggia**

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