



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



GROVIS

SPUMANTE BRUT METODO CHARMAT

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Ribolla Gialla

GROWING SYSTEM

Guyot and Friulan single inverted

HARVEST PERIOD

September

WINEMAKING

A sparkling wine produced according to the Charmat method by gentle pressing of clusters at controlled temperature. Secondary fermentation is performed in pressure steel tanks with periodic *remuage* and long aging on yeast.

ALCOHOL

12.00% vol. average

COLOUR

Bright straw yellow colour with greenish streaks.

TASTING NOTES

Persistent foam, with fine and continuous *perlage*. Fragrant, floral and fruity essence with tenuous hints of white flowers, hawthorn and green apple on a delicate background of yeasts.

The taste is round, slightly aromatic with a citrus hue and a salty and intriguingly aromatic finish.

SERVING TEMPERATURE

4-5 °C

SUGGESTED PAIRING

A classic aperitif perfect to pair with entrées, but it also matches well fish appetizers either warm and cold. Ideal for serving with shellfish and seafood or delicate cheeses.

Great along the whole meal.

AZIENDA AGRICOLA ALTÙRIS S.S.A.