









GROVIS

Spumante Brut from Ribolla Gialla

Designation

Vino spumante Brut

Production zone

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

Varietal

Ribolla Gialla

Growing system

Guyot and Friuli single inverted

Harvest period

September

Alcohol

12% vol.

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.