



CANTINE  
**MASCHIO**



## RIBOLLA GIALLA

SPARKLING  
EXTRA DRY

### Fragrant and sophisticated

Ribolla is a typical white grape from the region of Friuli-Venezia Giulia, well-known and appreciated since the time of the “Serenissima” Venetian Republic. Its wine, highly favoured by the Habsburgs, was served at banquets in honour of the lieutenants and presented as a gift to the patriarchs of Aquileia during their inauguration. Cantine Maschio, driven by a calling for sparkling wines, offers this wine in a sparkling version. Ribolla Sparkling, with its characteristic aroma of ripe fruits, delights the palate with pronounced acidity, refreshing flavours and a pleasant minerality, derived from the unique soil and climate features.



**GRAPES**  
Ribolla Gialla



**AREA OF ORIGIN**  
Central part of Friuli-Venezia Giulia



**RESIDUAL SUGAR**  
13 g/L



**ALCOHOL CONTENT**  
11% vol.



**SERVICE TEMPERATURE**  
6-8°C



**COLOUR**

Pale yellow with greenish reflections; white and creamy froth; rich and elegant perlage.



**BOUQUET**

Fruity, of ripe yellow pulp fruits.



**TASTE**

Persistent, harmonious, and well-structured. The pronounced acidity is well combined with the pleasant freshness and minerality.



**PAIRINGS**

The extended period on the fine lees, due to the “long Charmat method”, gives rise to a structured sparkling wine, suitable for pairing with demanding dishes such as shellfish or seafood crudité. It can also be enjoyed at its best as an aperitif.