



SPARKLING WINES

Our pearls.
All the love for life in a bottle!

Elegant and lively sparklings made from native and international grape varieties. Elegant Brut as Ribolla Gialla, or a blend like Cormorano.



Cormòns

CANTINA PRODUTTORI



Ribolla Gialla Brut

Indigenous grape variety
Ribolla Gialla



Crystalline with fine and persistent perlage, light yellow with grey shades.



Of banana and caramel, fresh and slightly yeasty.



Clean, dry but mellow pleasant, of great structure and complexity.

Description: cylindrical cluster, medium-large round berries, simple flavor, slightly tannic. **Soil:** belongs to the composition of so-called "Flysch di Cormòns" for its particular friability, rich in mineral elements, limestone, potassium, and phosphorus, marly and calcareous. **Vine training system:** Guyot and double or simple Cappuccina, medium-short pruning, 8-10 buds, good intensity per hectare. **Methods of protection:** integrated, supervised control, partially managed in organic form, traditional agronomic cultivation. **Harvest period:** second ten days of September. **Vinification:** the de-stemmed grapes are softly pressed in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments at controlled temperature. **Maturation:** second fermentation Charmat method, in autoclave for 5-6 months on the lees and then aging in bottle. **Colour:** crystalline with fine and persistent perlage, light yellow with grey shades. **Aroma:** of banana and caramel, fresh and slightly yeasty. **Taste:** clean, dry but mellow pleasant, of great structure and complexity. **Serve with:** a great aperitif, matches well with all courses, because of its structure, as fish dishes, white meat, or vegetarian dishes. **Serving temperature:** at 9-10° in Summer and 10-12° in Winter in a flute-type glass.