

Castel ●●  
San ●●●●  
Mauro ●●

## RIBOLLA GIALLA

**Designation: SPARKLING WINE “COLFONDO”**

Fermentation in the bottle as per traditional method

**Year of production:** 2015

**Vinification:** from squeezing the whole grapes Ribolla Gialla (80%) and Chardonnay (20%).

In stainless steel tanks on wild yeasts, no filtrate, no fining agents, no stabilizers. Bottled without filter, refermentation without selected yeasts added and sulphites. Aged in bottles at least 9 months before put in the wine on sale.

**Vineyard:** Castel San Mauro - South South-East, 150 - 200 m s.l.m.

**Vineyard age:** Chardonnay 40 years (3500 vinestock / Ha), Ribolla Gialla 15 years (5000 vinestock / Ha)

**Soil:** uniformly composed of marls and stratified sandstones of Eocen origin (50 million years old) which erosion has formed the typical clayey soil called FLISCH OF CORMONS, most commonly called PONCA

**Training system:** TRITON

**Average yield:** 55 quintals / Ha

**Harvest:** early-ripening, mid August, handmade in crates

**Analysis:**

Alcohol 12,00 % vol.

Residual sugar 0,50 g/l

pH 3,32

Totale acidity 5,70 g/l

Volatile acidity 0,59 g/l

Total SO2 18 mg/l

Free SO2 4 mg/l

**Bottle size:** 0,75 l – 1,50 l

CASTEL SAN MAURO

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