



# Ribona

**Colli Maceratesi Ribona Spumante Brut**  
Controlled Designation of Origin

## Production area

The grapes come from our own vineyard located in the territory of San Ginesio. The vineyard is located at an average height of 550 meters above sea level, oriented to South - South/East on a hill of the Fiastrella valley, the soil is medium textured, clayey, deep and fertile.

## Grapes

Maceratino, also called Ribona, typical white grape of our territory.

## Vinification and aging

The harvest is manual. The crushing, de-stemming and pressing are made softly. It follows the alcoholic fermentation at a controlled temperature and the aging on its fine lees lasts few months. The base wine obtained is turned into sparkling wine using the Martinotti method and after a long re-fermentation (prise de mousse) is bottled and ready to be consumed.

## Organoleptic characteristics

The color is straw yellow, brilliant. The aromas are delicate with hints of white flowers, fresh white fruits and citrus fruits; fine, numerous and persistent bubbles that caress the palate; the taste is dry, fresh and persistent.

## Food pairings

Ideal for aperitif, to match with fresh cheeses, cured meats, pasta dishes, fish and white meats.

## Service temperature

8° C

[www.terredisanginesio.it](http://www.terredisanginesio.it)