



CABERT

CANTINA DI BERTIOLO
DAL 1960



RIBOLLA GIALLA

BRUT



Bright and crisp, with citrus, white flowers,
and a fresh, elegant finish.

SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

VINIFICATION/FERMENTATION

The must, obtained by soft pressing, is fermented separately from the skins. First fermentation in stainless steel tanks. Second fermentation in autoclave keeping contact with the lees for 1 month.

TECHNICAL ANALYSIS

Alcohol: 12,00 %vol.
Contains sulphites

DESCRIPTION

Bright and refreshing, this sparkling wine showcases a vibrant fruity character with delicate citrus notes and hints of white flowers. Crisp and elegant on the palate, it offers a lively freshness and a refined floral finish.

GASTRONOMIC PAIRING

An excellent aperitif, Ribolla Gialla Brut also shines alongside vegetable-based dishes, white meats, and all kinds of fish. Its vibrant freshness and delicate floral notes make it a perfect match for grilled vegetables, seafood salads, light poultry dishes, and sushi, enhancing the finesse of each bite without overwhelming the palate.

AWARDS

Some of the awards received:

WINE ENTHUSIAST

- 2025 - **BEST BUY**
- 2023 - PT. **87**

GILBERT & GAILLARD

- 2022 - **GOLD MEDAL**

SPARKLING WINE FESTIVAL - ONAV VERONA

- 2021 - PT **90**
- 2020 - PT **92**