

NAPA VALLEY

GRASSI

Family Owned

GRASSI WINE

2019 Sparkling Ribolla Gialla
methode champenoise

Tech Info –

100% Ribolla Gialla.

Estate wine ~Grassi vineyard, Napa Valley.

- Night Pick
- Barrel fermented
- Cold fermentation.
- Min so2.
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- Whole cluster pressing.
- No New oak.
- Aged in barrels for 10 months(no new oak)

Methode champenoise –

- Tirage – June 12th 2020.
- Aging – 3 months on lees.
- Disgorging – Sept. 9th 2020.
- Dossage – Zero RS, topped using our Solera barrel (since 2017).

Chemistry -

Alc - 12.6%.

PH - 3.06

Tasting Notes –

The wine is super expressive with notes of white flowers, tangerine and green apples with hint of nuttiness. Medium body with very refine small bubbles, the acid is very pronounced with great weight and texture to balance it on the palate. Enjoy now and over the next 3-5 years.