

# RIBELLA E LA BESTIA

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Grape variety:

**Ribolla gialla and other grapes**

Type:

**Integral wine concept**

Serving temperature:

**6-8°C**

Alcohol content:

**Vol 11%**

Formats:

**0,75 l**

Lifestyle:

**Alternative aperitif**

Pairings:

**Peanuts, cashews, pistachios**

Ideal for:

**Unperturbable Dandies**

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## Freshness without added sulfites.

Nothing is created and nothing is destroyed. Nothing is added and nothing is subtracted. A new concept, wholemeal wine! For years, we experimented with producing a white wine that not only remained good without any additives but ultimately realized that it was enough to simply not take anything away from it! Irony aside, this wine is produced using the “ancestral method,” i.e., refermentation in the bottle of the same must, carried out by the naturally occurring yeasts in the wine. We start with indigenous Ribolla Gialla grapes, to which varying amounts of other grapes are added for blending. The wine ferments in a bottle closed with a crown cap, ensuring pressure resistance and preventing oxygen permeation, which

would lead to product deterioration. The wine is unfiltered and not separated from the yeasts, which settle at the bottom of the bottle.

Two ways to taste, two wines in one bottle at the same time: a) Turn the bottle upside down to suspend the yeast and then taste: the yeast will give fullness and richness to the wine, both on the nose and palate (I prefer it this way, integral). b) Pour gently without shaking, leaving the sediment adhering to the bottle: the wine will be more “lean” and suitable as an aperitif, without the heaviness from the sediment (if you’re brave, taste the last glass, which will be cloudy, and perhaps the best..?)