

COLLEVENTO 021



Ribolla Gialla

IGT Venezia Giulia



GRAPE VARIETY

Ribolla Gialla



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts. Bottle ageing.



ALCOHOL *

12.00 % vol
* indicative values



TASTING NOTES

Light yellow with jade-colored reflections. Flowery and fruity bouquet with hits of chamomile. Sapidità and freshness on the palate.



SERVING TEMPERATURE

10° – 12° C



BOTTLE SIZE

0.75 L