



Ribolla Gialla

IGT Venezia Giulia



GRAPE VARIETY

Ribolla Gialla



SOIL

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



GRAPE GROWING

Double Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 3 kg of grapes per vine.



VINIFICATION

De-stemming and soft crushing of the grapes harvested when they are perfect ripened. The first-pressing must is slowly fermented in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



ALCOHOL - TOTAL ACIDITY *

12.50 % vol. - 7.00 g/L

* indicative values



TASTING NOTES

Light yellow with jade-colored reflections. It smells of herbs, chamomile and white peach. The palate stands out for balance, minerality and freshness.



PAIRING AND SERVICE SUGGESTIONS

Great as aperitif wine, good to be paired with cured meats not too seasoned and delicate cheeses. Perfect with crustaceans, shellfish and raw fish. Serve at a recommended temperature of 10°-12°C in a medium-sized white wine glass.



AGEING POTENTIAL

2/3 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 - 0.375 L