



Ribolla Gialla I.G.T.

GRAPE VARIETY: Monovarietal Ribolla Gialla

DESIGNATION: IGT Venezia Giulia

TYPE OF TERRAIN: Calcareous-clay, rich in microelements

TRAINING SYSTEM: Guyot and Sylvoz

VINE DENSITY: 4.000 vines/Ha

HARVEST TIME: Mid-September

VINIFICATION: Pre-fermentative cold maceration for 12 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats for several months.

AGEING POTENTIAL: 2-3 years after production

ALCOHOL CONTENT: 12,5%

SERVING TEMPERATURE: Approx. 8-10°C

PRESENTATION: 0.75l bottles in 6-bottle boxes

COLOUR

Lustrous straw-yellow.

AROMA

The nose tells the story of this grape variety: intense and scented, with floral hints and a delicately grassy note.

FLAVOUR AND TASTE

Fresh-tasting and polished on the palate, with a confident balance between acidity and rich flavour. Good persistence.

FOOD PAIRINGS

Excellent as an aperitif alongside a selection of cheeses, it also goes well with soups and white meat.