

Ribolla Gialla

VENEZIA GIULIA

Autochthonous vine of Friuli. It assumes different characteristics in the various territories. Bright straw yellow color with light greenish reflections. It presents an intertwining of typical aromas with sensations of fruit and citrus. In the mouth it is smooth and savory. Pleasant finish.



Grapes	100% Ribolla Gialla
Alcoholic degree	12,00 - 12,50 % (depending on the vintage)
Soil type	Franco
Vines Training system	Guyot
Harvest time	First ten days of September
Winemaking	The grapes are gently pressed and the grape must obtained is decanted to obtain a first cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
Maturation	6 months in stainless steel tanks on noble lees.
Refinement	6 months in bottle.
Bottle	750 ml
Cap	Cork
Pairings	Ideal as an aperitif, excellent with raw fish starters and fish first courses
Serving temperature	8-10°C

