



## RIBOLLA GIALLA VENEZIA GIULIA

Indicazione Geografica Tipica

**TYPE:** Still white wine

**GRAPE VARIETY:** Ribolla Gialla 100%

**ORIGIN:** Friuli-Venezia Giulia, owned vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey, with a special calcium carbonate top layer, known as 'caranto'

**GROWING METHOD:** Sylvoz

**VINIFICATION:** White vinification of grapes through soft pressing. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

**TASTING NOTES:** Bright, intense straw yellow. Fresh and fragrant, this wine narrates the story of its variety: rich floral and fruity nuances are joined by an elegant hint of wild flowers. On the palate it is fine and enveloping, with beautifully balanced acidity and sapidity that enhances the long, pleasant finish.

**SERVING SUGGESTIONS:** An excellent aperitif; ideal with fish or shellfish dishes, soup and white meat.

**ALCOHOL:** 13.00% Vol.

**SERVING TEMPERATURE:** 10-12 °C

**SHELF LIFE:** 3/4 years

**SIZE:** 75 cl