



Ribolla Gialla

DOC COLLI ORIENTALI DEL FRIULI

Indigenous wine of Friuli, is a part of the local history since the Middle Ages

Description: dry white wine with a golden color given by a short maceration on the skins. Scent of flowers and candied fruits. Flavour tasting, fullness and harmoniously aromatic.

Grapes: Ribolla Gialla 100%

Production Area: Colli Orientali del Friuli

Soil: Marl stone of eocenic origin

Breeding system: Guyot

Grapes yield: 60 ql/ha

Vineyard: grassy – not irrigated

Density: 4000 vines/ha

Harvest period: late harvest, manually, in boxes, with selection of grapes

Winemaking: delicate of grapes, maceration at 57° F for 24 hours, cold stabilization and left on the lees until bottling

Ageing: in the bottle

Bottles: 0,75 cl

Pairing: exceptional as aperitif, accompanying dishes of shellfish and fish, soups, creamy soups, excellent with white meat

Serving temperature: 54° F