



RIBOLLA GIALLA

IGT VENEZIA GIULIA

Technical notes

- **COLOUR** Straw yellow.
- **AROMA** Intense, fresh and sophisticated. The notes of white spring flowers combine perfectly with the hints of fresh white flesh fruit and citrus fruit.
- **TASTE** Wine with good acidity for a fresh and pleasant taste. The citrus fruit notes gradually give way to excellent minerality.

Pairing suggestions

Excellent wine for aperitifs. Ideal for pairing with most fish-based dishes.

Grapes

This Ribolla Gialla is the result of a unique clonal variety called Ribolla Gialla Standard.

Vinification

Soft pressing, classic white wine vinification with clearing of the must by decanting, first racking and fermentation at controlled temperature (18-20°C).

- **VINEYARD AREA** Ha 3,98
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 0.9 m
- **PLANTING LAYOUT YEAR** 2009
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 10°C