

## Ribolla Gialla

VENEZIA GIULIA



### GRAPES

Ribolla Gialla

### PRODUCTION AREA

Venezia Giulia Area

### ASPECT AND ELEVATION

150 meters above sea level

### SOIL TYPE

Stratified with marl and sandstone

### TRAINING SYSTEM

Guyot

### PLANTING SYSTEM

4500 vines per hectare

### HARVEST PERIOD

End of August

### ALCOHOL CONTENT

11,50% vol

### RESIDUAL SUGAR

10 g/ lit

### TOTAL ACIDITY

6 g/ lit

### SERVING TEMPERATURE

6°- 8° C

### RECOMMENDED GLASS

Medium-sized, tulip-shaped glass

### AGEING POTENTIAL

Two Years

### FORMAT (ml)

750

### WINEMAKING PROCESS

Grapes are lightly pressed; fermentation takes place at a controlled temperature of 16° - 17°C. Second fermentation by Charmat method in steel tanks for 60 days.

### TASTING NOTE

Bright straw yellow, with a persistent perlage of tiny bubbles. Intense fragrance of ripe rennet apple, spring herbs and flowers, lively and elegantly perfumed. Dry smooth taste in which light citrus freshness shines through; harmonious with an intense aromatic persistence.

### SERVING SUGGESTIONS

Excellent as an aperitif this Ribolla Gialla is a wonderful accompaniment to crustaceans. Ideal with sushi or cold cuts.