

RIBOLLA GIALLA

I.G.T. VENEZIA GIULIA


Loggia Dei Colli
VINICULTORI DI FAMIGLIA

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|------------------------|----------------------------------|
| GRAPE VARIETIES | RESIDUAL SUGAR |
| Ribolla Gialla | 2 g/ lit |
| PRODUCTION AREA | SERVING TEMPERATURE |
| Venezia Giulia | 6- 8° C |
| SOIL | RECOMMENDED WINE GLASS |
| Marly | Medium-sized, tulip-shaped glass |
| HARVEST | FORMAT (ml) |
| End of September | 750 |
| ALCOHOL CONTENT | SHELF LIFE |
| 12% vol | Two Years |

VINIFICATION

Selected yeasts are used during the fermentation process, which takes place at controlled temperatures. The wine is then left on fine lees to boost its complexity.

ORGANOLEPTIC CHART

It is a pale straw yellow colour with subtle greenish tinges. The bouquet is filled with the delicate floral fragrances of woodland plants such as acacia, along with spring herbs and enveloping pink grapefruit notes. The wine has a dry flavour with delicate, crisp citrus sensations that shine through its pervasive alcohol content.

FOOD PAIRING

It makes a great aperitif and goes very well with hors d'oeuvre and traditional soups of all kinds. It is also perfect with well-seasoned seafood.



TASTING PROFILE

