



RIBOLLA GIALLA

I.G.T. VENEZIA GIULIA

Wine characteristics

The Ribolla Gialla is a native grape of Friuli, pale yellow, with fragrant floral and fruity aromas recalling peach blossom and green apple.

It has a characteristic dry and cool flavour, elegantly lemon fruited and persistent, with a slightly aromatic final.

Recommended with

Excellent as an aperitif, best with oysters, clams and delicate fish.

Service temperature

10-12 °C; 50-52 °F

Awards

James Suckling, 92 pt.
Bibenda, Tre Grappoli
Vinibuoni d'Italia, Tre Stelle

Technical details

Total acidity: 6,8 g/l
Reducing sugars: 5,8 g/l
Total alcohol: 12,5% vol.
Clean dry extract: 23,5 g/l

Soil

Gravelly of alluvial foothill origin, typical of the "grave del Friuli"

Grapes

Pure Ribolla Gialla grapes

Growing system

Guyot

Harvest

Second fortnight of September

Vinification

The must extracted from the pulp, by soft squeezing, is separate from the skins before fermentation begins. The fermentation is done under controlled temperature to favour the extraction of colors, of taste and the growth and the preservation of the original aromas of the grapes.

Fining

In bottle