



RIBOLLA GIALLA Collio DOC

VARIETAL COMPOSITION

Ribolla Gialla

VINEYARD

Orientation: south and south-west.

Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Guyot and Sylvoz

Vine density: 4000-7000 vines/ha

Age of vines: 10-45 years

WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation in stainless steel tanks for ten days. A variably small percentage of selected grapes undergoes cold maceration before light crushing.

Aging: once fermentation is completed the wine remains on the fine lees until spring, when it is bottled.

TASTING PROFILE

It is straw yellow in color. The nose is varietal, rather vibrant and concentrated with pronounced floral scents, notes of honeysuckle and subtle hints of tropical fruit. In the mouth it is fresh, refined and elegant with a firm grip and a savory finish. The aftertaste is long and characteristic.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

It makes an ideal aperitif. It complements fish dishes, rich salads, first course pastas and risottos with vegetables, and white-meat dishes.

AGING POTENTIAL

A couple of years in the bottle.

