



## RIBOLLA GIALLA Venezia Giulia IGT

### VARIETAL COMPOSITION

Ribolla Gialla

### VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 10-18 years

### WINEMAKING

Fermentation: The grapes are directly pressed without any maceration on the skins. Temperature-controlled fermentation, activated by selected yeasts, takes place in stainless steel tanks for about ten days.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

### TASTING PROFILE

The wine is straw yellow and has a particularly delicate aroma. The nose has floral overtones that make this wine pleasingly harmonious.

### SERVING TEMPERATURE

10-12°C

### FOOD PAIRINGS

Excellent served as an aperitif. Goes well with fish-based starters and soft, creamy cheeses.

### AGING POTENTIAL

Excellent when young.

